

# THE PORTSMOUTH HERALD

VOL. XXVI NO 201

PORTSMOUTH N H WEDNESDAY MAY 22, 1912

Portsmouth Daily Republican Merged  
With THE HERALD, July 1, 1903

PRICE TWO CENTS

## PROMINENT MEMBERS WILL BE PRESENT

**Knights of Columbus Will  
Entertain Distinguished  
Guests**

The fourth degree ceremonies of the Knights of Columbus for the district of Maine and New Hampshire, to be held in this city on Decoration day will be the first assembly of its kind in the state. The degree will be conferred at 2 o'clock in Freeman's hall under the direction of Degree Master John F. Crawley of Bangor and it is understood that he will appear for the game.

After the ceremonies the members will march to the Church of the Immaculate Conception to attend vespers service and benediction.

After the church services they will have a short parade to conclude at Freeman's Annex, where a banquet will be served at 9 p. m.

The assembly will entertain as guests Supreme Knight James A. Liberty of Philadelphia, Vice Supreme Master P. J. Gorman of Boston, Captain William J. Castigan, M. F. D., second district of New York, C. Woodbury Gorman, M. F. D., district of Rhode Island, Edward T. McGonick, F. M. Cheverus Assembly of Boston.

### WEATHER FORECAST

Washington, May 21.—Forecast for New England—Unsettled weather, probably showers Wednesday and Thursday; moderate, variable winds. Local forecast for Portsmouth and vicinity—Probably showers Wednesday and Thursday, light, variable winds.

Good headway is being made on the state road on Sagamore avenue.

## KNIGHTS OF COLUMBUS DEFEAT THE CHAMPIONS

**Athletic Club Bows Down to Superior Pitching--Game Finished in Darkness.**

### SUNSET LEAGUE.

Games This Week.  
This evening—Bills vs. P. C. U.  
Thursday—P. A. C. vs. Riversides.

The Knights of Columbus defeated the Portsmouth Athletic Club, the champions of last year's Sunset League on Tuesday evening, nosing out a win in the last half of the fifth.

The weather conditions were poor, in fact worse than the opening game, for it was cloudy and rain threatened all of the time and hardly had the game been finished when a heavy shower broke which made the fans hustle for shelter. It grew dark rapidly and although the game was a quick one, less than an hour, the last inning was played in almost darkness. In fact the weather conditions were such that it was hardly a fair test for either team.

It was a pitchers' battle with Travers of the Knights making a better impression than Wear of the Athletic Club. He struck out twelve of the heavy hitting champions and only allowed one hit and that was made by George Woods, the only man he did not strike out. Travers had eight of these strike out in succession. He has a great wing and he is cool and heady and with a good catcher he would be a wonder. Driscoll started in to catch, but he could not hold him and he gave way

to Heffernan who did much better. Russell Wear, the York High school pitcher, was on the slab for the champions and he pitched a very good game although he was reached for five hits and only struck out six men. He received great



He Was "There" With the Wing.

support from Fisher and in fact from the entire team, the only error being a dropped fly in center field.

Travers also received fine support from his team, other than behind the bat and with Heffernan getting a little more practice with him the results will be different. The Knights practically presented the same team as last year with the exception of the Travers, John who

(Continued on Page 3)

## LOTUS QUARTET GIVE PLEASING CONCERT PROGRAM

**Many Persons Enjoy the  
Same at Methodist  
Church**

The Lotus Quartette of Boston gave a pleasing concert at the First Methodist church on Tuesday evening under the auspices of the Epworth League. The program was as follows:

Morning Song..... Ad.  
Lotus Quartette  
Monologue..... Crawford  
Miss Batting  
The Road to Mandalay..... Kipling  
Mr. Raymond  
Summer Roses..... Watts  
Lotus Quartette  
The Life..... Henderson  
Miss Batting  
King of the Mist..... Jude  
Mr. Cannell  
Miserere (Il Trovatore) by request,  
Verdi  
Lotus Quartette

Stories,  
Miss Batting  
Spring Song..... MacArthur  
Mr. Hicks  
May Gentle Sleep (Martha)...Flores  
Lotus Quartette

The audience was delighted with every number on the program and the artists responded to the applause. "The Miserere" met with an enthusiastic reception as is usual when this excellent production is rendered by the Lotus Male Quartette. The Quartette as a whole seemed to be in better voice and to sing with more pleasing effect, if that were possible, than when they sang in the church last February. The solos were rendered in a most excellent manner.

Miss Batting ably sustained her reputation as an entertainer. Her monologue and "The Life" delighted the audience. This artist has won a high place for herself in the favor of Portsmouth audiences.

Mr. Fairbanks as accompanist is simply perfect in his execution. The committee of the Epworth League who had charge of the arrangements consisted of H. C. Twombly, Mrs. Inez Mentire Mrs. L. L. Gaither, B. L. Hilton and John Davis. They were assisted by the Rev. L. L. Gaither in all of the arrangements. In addition to the above committee the following assisted at the church: L. R. Corbin, Willis Bonnell, J. H. Smith, C. P. Bodwell, C. E. Jenness, Charles Reynolds and T. R. Watson.

The Portsmouth public, it is safe to say, will patronize with much confidence and pleasure the next event produced by the Epworth League of the M. E. Church.

## FIRE WORKS AT ROSEMARY

**Atlantic Shore Line Meets  
With Delay**

There was plenty of excitement coupled with a choice line of fireworks on the Atlantic Shore line way at Rosemary Junction during the storm on Tuesday evening. The trolley arm on the 10 o'clock car from Dover to York Beach ripped off the trolley wire car near one hundred feet which dropped and landed across the tracks.

The electric illumination put the passengers on the jump and for awhile there was a general mixup at the Junction. The construction car was ordered out from Kittery point and made the necessary repairs after nearly an hour delay of car service.

### DELAYED BY HOT BOX

A hot box on one of the passenger cars of the Bar Harbor Express, due here from Boston at 10:40 this morning, caused a delay of about 20 minutes at this station while the car was set off.

## DOVER TO HONOR SURVIVORS OF HISTORIC KEARSARGE

**Annual Reunion Will be Held on  
June 19 and Dover Sons of Veterans Will Act as Host.**

The survivors of the Kearsarge will hold their annual reunion in commemoration of the battle between the Kearsarge and Alabama, on June 19, at Dover and Major A. J. H. Baczell Camp, Sons of Veterans, has expected to act as host to the survivors on this occasion.

The organization is composed of men who were on the Kearsarge at the time of the famous naval battle with the Confederate privateer, Alabama. It is stated that not over 20 members of the crew are now alive and of these about 20 belong to the survivors of the Kearsarge. It is expected that 15 of these, with their families will be able to attend the reunion in Dover.

Year by year the number lessens and opportunities for showing respect and veneration for the living fighters by the present generation grow fewer with each succeeding

twelve months. In a decade or so there will be chances only to reverently remember. So, it is felt by many that no reasonable occasion should be allowed to pass without due recognition of the splendid services rendered by the fast departing band of soldiers and sailors of the Civil war.

For June 19 an interesting program is being prepared. A formal meeting will be held in a public hall where an address of welcome and response will be delivered. The members of the party will be shown the interesting points about the city and a banquet, probably a clam bake at a shore resort, will be served. The United States government send a tug up the river to Dover and convey the visitors to Portsmouth navy yard, where they may have an opportunity to go over the splendid naval plant.

## NEW Y. M. C. A. FOR AUGUSTA IS ASSURED

**Will Be a Memorial for  
Gov. John F. Hill**

Announcement is made that a \$50,000 Y. M. C. A. building will be erected in Augusta as a memorial to Gov. John F. Hill, on condition that a suitable lot be provided and an endowment fund raised of at least \$25,000. The \$50,000 donation is being made by Mrs. Hill and the Governor's son, Percy V. Hill.

The members of a committee have contracted for the Staples lot at the corner of State and Winthrop streets. It is ample for all purposes and the price to be paid June 15 is \$13,000.

Mrs. J. Manchester Haynes has pledged to the endowment \$10,000 provided the sum of \$25,000 is raised. William H. Gannett and Guy A. Gannett have pledged \$5000, Charles A. Milliken \$2500 and an unnamed donor \$5000. This means that with the pledges the committee has sufficient funds to purchase the lot and \$18,000 of the \$25,000 endowment. It is thought it will require \$10,000 for the furnishing and equipment.

### WANTS ROADWAY REPAIRED

**City Fathers Make a Trip of Inspection**

General Manager Hugh J. Robertson, Jr., of the Eastern Oil and Rendering company, has petitioned the city to reconstruct that piece of road way extending from the Gosling road near the Newington line, to the plant

## AUTHORIZED TO OPERATE P. & E. ROAD

**B. & M. Officials So In-  
struct Superintendent  
Fosgate**

Superintendent Frank P. Fosgate has returned from a conference with the Boston and Maine railroad officials. It is understood that Mr. Fosgate is authorized to operate the Portsmouth and Exeter railroad from Portsmouth to Stratham Hill park if the road is turned over to the B. & M. railroad.

The Herald hears on good authority that the rails of the Portsmouth and Exeter street railroad will not be taken up, and that the road will be operated with the co-operation of the towns along the line.

## A LANDSLIDE FOR ROOSEVELT IN OHIO

**He Secures Forty Out of  
Forty-Eight Delegates**

Cleveland, Ohio, May 22.—According to late reports Col. Roosevelt has secured 34 out of the 42 district delegates and the other 6 delegates at large. President Taft secures only eight delegates.

### Miniature Almanac

Sun rises ..... 4:16  
Sun sets ..... 7:55  
Length of day ..... 11:40  
High tide ..... 3:15 a. m., 4:00 p. m.  
Low tide ..... 9:15 a. m., 9:55 p. m.

## Geo. B. French Co.

THE STORE OF QUALITY



**Tailored Linen Waist with  
plaits. This Waist also  
comes in the Plain Shirt  
or Gibson**

**\$1.98**



**Dutch Neck Waists, 15  
styles at 98c, 8 styles at  
\$1.50.**

**These Waists are made  
well, fit well and wear  
well. Try them.**



**Low Neck Waists being  
very popular we have  
the best line to show  
you from 98c to \$5.00.**

**Large line of High Neck  
Lawn Waists from 98c  
to \$5.00.**

## Have You Bought Your Spring Suit Yet?

We have a good assortment in Navy Blue, Black and Mixtures, at \$10.00, \$12.50, \$15.00 to \$25.00.

Red Norfolk Coats at \$5.98 and \$10.00.

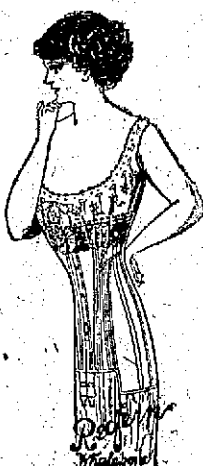
Norfolk Suits at \$11.98 and \$15.00.

**VISIT OUR CLOAK DEPT. ALWAYS SOMETHING NEW.**

## Redfern Whalebone Corsets

Are the standard of Corset Fashion, the acknowledged leaders of Corset Style and Fit, but they cost only from \$3.50 to \$10.00 per pair.

Other good makes are Warner's Rust Proof, Nemo, B & G, Thompson's Glove Fitting and American Lady. Alterations made.



## D. H. McIntosh

**Only Complete House Furnisher  
in the City Fleet & Congress St.**

Our store is the real Furniture Headquarters of the city. Our prices are always the lowest. Our terms are reasonable. Ask any of our customers.



Chiffoniers—Mahogany, full well front, Top 33x19, Beveled French Plate Mirror 18x22, Worth \$28.50. Now **\$18.50**



Dresser—Mahogany, Full well front, Top 44x22, French Plate Mirror 22x28, Was \$40.00. Now **\$22.50**



Reserve—All Golden Oak, p 44x20, French Plate Mirror, 22x24, Was \$29. Now **\$12.50**



Oak Dresser—Top 34x19, French Plate Mirror 18x22, Was \$10.00. Now **\$7.50**

**When in Doubt—Buy of D. H. MCINTOSH**

Read the Want Ads. on Page 7.

# ALGERNON IN DISTRESS

HAD HE GIVEN HIS OWN PILLS TO HIS SICK SISTER?

Apparent Mixup in "Medusum" Alarmed Him Exceedingly, for It Might Have Killed Her, and "Life Is Very Scarce."

"Good evening, sah, good evening," responded Algermon to Mr. Topfloor's greeting, but his voice sounded distraught and Mr. Topfloor glancing at his troubled countenance, inquired: "What's the matter, Algermon? Elvator on the blink?"

"No, sah, dat ain't it. It's mos' distress, an' I's mighty glad yo's come in, 'cos I wan' ast yo' advice 'bout a mos' serious mattah. I was to my dectah's dis 'afternoon to deport to him 'bout de condition ob my sister, an' while I was dere, I caught I might've well git some medusum fo' mysef, too. So I ast him to gib me some pills, or a lotion or a tonic, or somepla ob dat kin'. An' he say, 'Wot yo' wan' medusum fo', Algermon?' he say, an' I tol' him dat fo' de las' tree days I ben trouble wif a sort ob dizziness in my feet dat was mos' 'noyin', specially when I'm runnin' de elevator. So he say he gib me somepla fo' dat, an' den he han' me a box pills fo' my sister an' a box pills fo' mysef. He didn't put no name on de boxes, but de one dat was my box, it had de leasses I'll brack speck on de side, so of cos' I know which it was. I lef de medusum at my sister's do' an' didn't take notice dat I lef her de wrong box till af'er I ben heah 'bout a hour. I's f'aid, Mistoh Topflo', dat my pills wouldn't be de kin' fo' her an' dat dey mebbe kill her ob she take 'nuff ob dem, an' I's jes' ben mos' crazy 'bout it! Wot does yo' tink, Mistoh Topflo'—does yo' tink dat pills fo' dizziness in de feet would be laid fo' amonia ob de lungs?"

"I can't say, Algermon, but I think they might be," replied Mr. Topfloor; "you'd better go to your sister's house as quickly as you can and tell her not to take them."

"I can't leave dis heah elevator at de presum' time, no how, dere's too much 'pendin' on me fo' dat. Yessah, I could ast de janitor to run it fo' me fo' a half hour or so. I neva'l 'tought ob dat. Yessah, dat would be de v'y bes way. I know yo' v'ise me so I fin some resolution ob de question. Yes sah, I go right down to de janitor an' tell him de state ob de 'fair. Min' yo' step, sah, de elevator ain' square wif de flo'! Yessah, I come tell yo' de 'bull ob de vestigation, des' 'cos as I know mysef, 'tack yo' sah," concluded Algermon as the elevator passed down the shaft out of sight.

An hour later Algermon appeared at de Topfloors' door and announced hesitatingly: "It's all right, sah. De janitor be resented to run de elevator fo' me while I went to 'vestigate 'bout de pills. It's a mighty queer ting, Mistoh Topflo'. My sister she hadn't took one ob dem pills ob mine. She say she has de queres' ticklin' in de p'am of her right han' dat tol' her de pills wasn't hers, an' dey couldn't git her to swaller one, no how. But de queres' ob de whole circumstance am dat I found dat de box I lef her was de right box, af'er all! So de whole ting tu'n out fo' de bes'. But ef it had a-b'en dem pow'ful pills ob mine, I reckon she be daid now an' I'd a-b'en mighty sorry, 'cos life is v'ey scarce, Mistoh Topflo'—very scarce."—New York Press.

A Greek Name.

Greek may have gone out of fashion, but Greeks have not. The being who used to live for us only in the pages of ancient history is now a familiar figure in every American city.

"Mention the name of some well known Greek," said the teacher of a juvenile class in history.

"George," spoke up a curly haired little boy.

"George who?"

"I don't know the rest of his name, ma'am. He comes round to our house every Thursday with bananas and oranges."

Such a Nice Time.

Dorothy was so homesick at her first party and cried so bitterly that the hostess's mother suggested that it would be better for her to go home.

Dorothy accepted the idea, but a few minutes later, upon answering a timid ring at the door, the hostess's mother found Dorothy bathed in tears.

"Well, Dorothy, I am glad to see you again. Did you decide to come back to us?"

"No'm'm, I forgot to say I had such a nice time!"—Browning's Magazine.

Heirlooms.

"And is this an heirloom, too?" asked the visitor, picking up a brick that lay on the center table.

"Yes," said the lady of the house. "That is the brick my mother threw at the prime minister."

"Ah, indeed, how very interesting," said the visitor. "And whose portrait is that on the wall?"

"That is my mother herself," said the lady.

"I see," said the visitor. "The power behind the throne, as it were."—Harper's Weekly.

Discovered.

"That man has an idea that he understands women. He's a widower, I believe."

"None. If he's got any such idea as that he's a bachelor."

# USE FOR "LEFTOVER" STEAK

With Other Ingredients, a Most Palatable Dinner or Luncheon Dish May Be Evolved.

Cold beef steak forms the "mott" of a dish that is greeted with lively applause whenever it appears upon my table. It frequently happens that a large sirloin steak is pruned of the more tender portions which prove enough to satisfy the family appetite, leaving perhaps a pound and a half of juicy solid meat that is yet too tough to please those who know what a good steak is. I have heard house mothers object to buying steak because they "can do nothing but make hash or stew of what must be left."

Set every scrap aside until next day, or in winter the next day but one. Trim the meat away from the bone, crack that, and cover with cold water, and set over the fire to simmer into gravy. Do this some hours before you are to use the meat. When all the "goodness" has cooked out of the bone, drain off the broth; set the pan containing it in cold water to throw up the grease to the top. When it is nearly cold skim off the fat; put the liquid into a saucepan and lay in the cubes of meat. Season with a teaspoonful of onion juice; cover closely and cook slowly. In another saucepan cook six lamb's kidneys, halved. In still another stew in just enough water to cover a squab jointed as for fricassee.—Exchange.

# HOUSEHOLD QUESTIONS

To use sour milk for griddle cakes, never add baking powder, but instead an even teaspoonful of baking soda to each cup of milk.

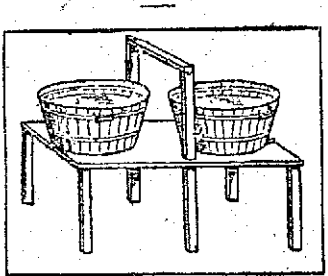
Before washing lace collars baste them closely on a piece of white cloth. They will not be stretched nor torn. If no starch is put in them they will look like new.

When making pies, if you will tuck the upper crust under the lower and press down with a fork, you will never have any trouble with your pie sticking to the plate or the juice running out.

A woman with a badly faded blue shawl gave it a bath in cold water with which a tablespoonful of vinegar had been mixed and the color returned perfectly. Not all dyes yield to this treatment.

To clean straw matting put three pints of bran in two quarts of water and boil. When it is nearly cool wash the matting with it and afterward dry it well with a clean cloth. Add a little salt to the water for white matting and vinegar for red.

# WASHING DAY CONVENIENCE



The value of the washbench illustrated here is explained in the Housekeeper. By its use the whole washing can be done without lifting the tub or changing the wringer. The wringer fits over the cross-piece which is high enough for the tub to slide under. Each tub is fitted with a plug so that they may be emptied by letting the water flow into a pail.

# TEDDY INTEMPERATE ON MILK.

Dr. Abbott Says He Drinks as Many as Five Glasses With His Meals.

New York, May 21.—In a letter made public yesterday, denying a story charging him with intemperance, Col. Roosevelt said he drank about as much as Dr. Lyman Abbott. Being thus projected into the limelight, the doctor's personal thirst becomes a matter of interest.

Dr. Abbott, at his home in Cornwall-on-the-Hudson, today cheerfully consented to shed light on the situation.

"Col. Roosevelt has my permission to say that he drinks as much and no more than I do," said he. "I usually take a glass or two of tight wines with my luncheon or my dinner. I never drink whiskey or brandy except at the direction of a physician, and then only for medicinal purposes. Beer I never drink in this country, but I drink it when I am in Germany. The beer in this country is inferior and does not agree with me."

"When Col. Roosevelt is in town he takes luncheon with me at least once a week, and he frequently has been by guest at my home. I have visited him at Oyster Bay and also at the White House, and have had every opportunity to know and study his personal habits."

"The only thing which Col. Roosevelt drinks to excess is milk. He sometimes takes as many as four or five glasses of milk at a single meal. The story of his intemperance is a peculiarly preposterous and unbelieveable slander, and I will be glad to have you say so on my authority."

# WORTH KNOWING.

Equal parts of milk and lukewarm water are excellent for sponging palms.

A pinch of borax in cooked starch will make the clothes stiffer and whiter.

To clean pewter, wash it with hot water, rub it with fine sand, and when dry, polish with leather.

To place a piece of lemon on a corn every night for five nights and it will generally cause it to drop out.

Equal parts of luscious oil and cider vinegar make an excellent dressing for linoleum.

# ROAST VEAL BREAST.

Procure a nice veal breast from the butcher, and have him make a "pocket" in it. Cleanse thoroughly and rub with salt and pepper. Make a dressing as for roast chicken, and stuff the "pocket" with it and sew up. Place in a covered roaster, rib side down, pour in cup of hot water, place in oven and roast until brown on top, and meat is tender. When done, place on hot platter and serve Worcester-shire sauce with it. Sauce can be procured from any grocery.

# FOR DONTED FURNITURE.

When furniture becomes dented and not broken, the marks may easily be made to disappear. Treat it in this manner:

Wet the bruised spot with water. Double a piece of brown paper five or six times and soak it in warm water. Place it upon the bruise and apply a warm (not hot) daffron till the moisture has evaporated.

If the dent has not disappeared, repeat the treatment.

# LOOK TO THE SERVING

IMPORTANT POINT IN THE SUCCESS OF DINNER.

Proper Sauce to Accompany the Dishes is a Matter Worthy of the Most Careful Consideration—Some of the Most Popular.

One of the best measures of a woman's ability as a cook is her ingenuity in serving the food she has prepared. It is an achievement worthy of some consideration to be able to serve the proper sauce, delicious, rich, smooth, and wholesome, with the meat or fish or vegetable dish. It used to be that sauces were only seen at company dinners or in hotels, but now we realize they add zest to appetite and relish to food.

With roast beef and veal, tomato, horseradish, mushroom or mustard sauces are proper; with mutton or lamb, mint, sauce or sharp jellies; with pork, apple sauce or baked apples; with turkey, oyster sauce; pigeons and broiled steaks, mushroom sauce; salmon and whitefish, egg sauce; fried fish, tartar sauce, or sauce piquant.

The base of most sauces is a simple brown or white cream, sauce or maitre d'hotel butter, as the following recipes will illustrate:

Allemande or German Sauce.—Into white sauce, work lemon juice, mushroom catsup, cayenne, butter, egg yolk and a little nutmeg. It should be yellow and smooth as velvet.

Bechamel Sauce.—Add mushroom essence to chicken broth, then an equal quantity of rich milk or cream. Thicken with butter and flour and strain.

Bearnaise sauce contains shallots, tarragon vinegar and parsley. It looks like a fine mayonnaise. Its base is white sauce. Celery, cauliflower and carrot sauces have a white base and take their name from a puree of the vegetable that is added.

Mayonnaise sauce is the base of caper, piquante, ravigote and many other sauces. Practice is necessary to make a fine mayonnaise. These are the proportions: One egg, as much salad oil as it will take up, a small quantity of vinegar, a dash of pepper and a little salt. A mayonnaise mixer is necessary to make a creamy, smooth dressing.

# CHOCOLATE BISCUIT WITH JAM.

Two ounces of powdered sugar, the yolks of two eggs and half a teaspoon of vanilla extract; mix well for five minutes. Beat the whites of two eggs to a stiff froth; add to the yolks, with two ounces of sifted flour; mix very lightly. Line a pastry pan with buttered paper. Drop in the mixture, neatly smooth the surface, and bake in a moderate oven for 20 minutes. Remove and allow to cool; turn the cake on a clean board, remove paper and spread with jam over the surface of cake. Spread this with a layer of melted and sweetened chocolate and allow to cool. Cut the cake into even pieces; place on a dish, set in the oven for a minute, remove and serve.

# SWINGING SHELF.

One of the most convenient things for the kitchen or dining-room is the swinging shelf. The shelf should be of convenient width, and the length should conform to the situation in which it is placed. A board, or boards joined together, about two feet wide and as long as you like it, should have attached to the front sides of it by a hinge, a leg or standards; or there may be two, one at each end. The back of the shelf should be joined to the wall by hinges, and it can thus be lifted and buttoned or hooked to the wall, out of the way, or dropped down, resting on the front legs to form a table. There is nothing more convenient; yet few kitchens have them.

# TO CAN BEEF FOR SUMMER.

Cut the meat and pack in Mason jars (up to the neck) with salt and pepper (one tablespoonful salt to two quarts meat), pepper to taste.

Seal jars tight, wrap rags around them and stand in wash boiler, (have a board in the bottom of boiler, I made a rack of thin boards), cover jars well with cold water, let boil 3 to 4 hours; cool, remove jars, screw tight again, stand on end to be sure they don't leak.

Will keep all summer. The rags keep the jars from bumping and breaking when boiling.

# EGGS ON TOAST (SOUTHERN).

Chop very fine six hard-boiled eggs; have ready one pint of white sauce; season with a tablespoon of salt, a pinch of pepper and a hint of nutmeg. When the sauce boils turn in the eggs, boil five minutes longer. Toast nice pieces of bread; spread with butter; cover with some of the egg mixture; sprinkle lightly with grated cheese; set in the oven for five minutes; remove, dress on a dish and serve.—Plantation Style.

# ORANGE CREAM PUDDING.

Two tablespoonfuls of powdered gelatin, one cupful of boiling water, two cupfuls of orange juice, two cupfuls of whipped cream, two cupfuls of sugar and yolks of two eggs. Dissolve gelatin in boiling water, then add sugar, orange juice and yolks of eggs, beat all well together, then add the whipped cream. Pour into a wet mold and turn out when firm.

# CARE OF RUGS AND CARPETS

Their Usefulness May Easily Be Shortened by Careless Handling When Cleaning.

No matter what the size or quality of a rug, it is a mistake to shake it by the end to beat it free from dust. The force required to grasp it securely and the sharp snap and jerks are ruinous to the binding and fringe.

A rug sometimes becomes badly creased. To remedy this, turn it upside down and wet the crease with a moistened broom until the rug is quite wet. Stretch the rug tight and let it remain over night, after tacking it with tinned tacks, which do not rust.

Here is a good way to clean carpets without tacking them up—it will also clean rugs thoroughly: Sprinkle them generously with yellow cornmeal that has been well dampened in weak ammonia water. Sweep off in a few minutes and you will be surprised to see the clean and bright appearance of your carpets and rugs.

Should you accidentally spill oil or snot on your carpet, you can extract all the oil by covering the spot with buckwheat flour, allowing it to remain several hours before sweeping. Repeat again if not all removed by first application. To get rid of the snot, you will need to spread some coarse salt thickly over the spot. Let it remain a short time and when swept off you will find the spot removed. This remedy will not hurt the finest carpet.

When ink is spilled on carpets or rugs it should be covered immediately with salt, and keep putting on salt until there is no sign of the ink through the salt, let it remain over night, and when you sweep it off next morning there will be no sign of the ink left on the carpet.

When taking up carpets there is no necessity for the clouds of dust that some women let loose in the air by improper management. If paper was laid under the carpet the work is easily done. After drawing all of the tacks without turning up even a corner of the carpet, begin at one end of the room, and with an assistant, carefully roll the carpet from one end to the other. Lift it carefully and carry it to the clothes line. Draw the papers, with the dust on them, carefully together, placing them on top of each other until all are in a pile. Roll them over to prevent the dust settling in, and carry them outdoors to be burned. Sprinkle the floor with cold water and sweep up, then wash with soap suds, and the task is accomplished with no dust to settle on the walls.

# CRACKED CHINA.

Many a lover of fine china is heart broken to discover her choice dinner or tea set lined with hair-like cracks. Hot tea or chocolate poured into these dainty cups often cracks them instantly.

A Chinese china merchant gave this bit of information when a rare tea set was purchased from him:

Before using delicate china, place it in a pan of cold water. Let it gradually come to the boil, allowing the china to remain in the water until cold.

This tempers the china, and it is able to withstand the sudden expansion caused by heat.

There is no need of repeating this treatment of china, and it will be free from cracks for a long, long time.

# FLOWER POT COVERINGS.

Although there is nothing really objectionable in a plain earthenware flower pot, there are many folks who like to have plants in their rooms but who object to the sight of the practical pot and cannot afford an ornamental one.

In that case they may make quite an artistic cover from paper, which can be changed as soon as it is discolored by the dampness of the earth. To facilitate changing, narrow ribbons of the color of the paper should be cut for the top and bottom of the pot and fitted with dome fasteners or hooks and eyes.

These girdles can be quickly taken off, and they look much neater and are firmer than a ribbon tied around the gathered paper.

# BOILED CHICKEN SANDWICHES.

Boiled chicken goes a deal further than roast when used in this manner and it has the advantage of being more tender. Boil the chickens in only enough water to cover them, adding an onion and a tablespoonful of Worcestershire sauce for each one. Let them simmer until meat is very tender, then strip off the skin and shred the chicken up with the fingers. Put the filling on a lettuce leaf, between thin white bread, adding salt and cayenne before closing.

# POTTED CHICKEN.

A chicken is cut up as for fricassee, and to each pound of meat allow two tablespoonfuls of flour, one scant half teaspoonful of salt and a dust of pepper. Mix thoroughly and roll each piece of meat in the mixture. Pack closely in a large bean pot and cover with boiling water. Bake for three hours and a half. Cover after ten or fifteen minutes, but not before it boils. Serve in the dish in which it was baked.

# LAYER SANDWICHES.

Cut the crust from a loaf each of white and brown bread so they are left the same size. Then cut three one-half inch slices of each. Spread them with a mixture of devilled ham and peanut butter, press six together, alternating the white and brown. Slice thin and the sandwiches will look like layer cake.

# DAINTY LITTLE "BITES"

APPETIZING FILLINGS FOR PLAIN AND FANCY SANDWICHES.

Chestnut Cream, or Marshmallows With Nuts Are Among the Best of the Variety Offered—Norwegian Style Is Admirable.

Chestnut Cream, Sandwiches.—Peel, boil, drain and mash large French chestnuts. Rub them through a sieve and mix thoroughly with sweet cream. Add a touch of salt or sugar as is liked and spread the paste on thin slices of fresh white bread, denuded of crusts, and cut in round disks. Use a biscuit cutter for shaping after slices are cut.

Fig Sandwiches.—Soak dried figs over night in cold water to cover them and then simmer over a slow fire until tender. Add half a cupful of sugar and the juice of half a lemon to each pound of figs during the cooking. Chill them thoroughly in the icebox and then chop to a paste and spread on thin white bread or on thin slices of pound cake. Use a diamond cutter for shaping these.

Marshmallow and Nut Sandwiches.—Toast some fresh marshmallows and mix them in a bowl with chopped English walnuts. Cut white bread in star shapes and only put the paste on the lower slice. This is the rule for all sandwiches.

Cream Cheese Sandwiches.—Get the square cheeses and see that they are perfectly fresh. Mash in a bowl to a paste, add a little sweet cream beaten up first and a teaspoonful of Worcestershire sauce to every cheese; salt and paprika to taste. Spread on thin, fresh graham bread cut in disks. Chopped olives or shavings of pimento may be added to this filling.

Bread and Butter Bites.—Cut the end from a loaf of fresh white bread, using a sharp knife. Then spear the cut end with sweet butter, shave off the slice and make a second in the same manner. Put the two buttered slices together, and then cut out small disks with the thickest nut cake cutter. The bites must be only comfortably mouth size. For old fashioned bread and butter proceed in the same way, except to leave on the crust and cut the slices down in even halves or triangles. The baker's homemade bread of the day is needed.

Norwegian Sandwiches.—Cut rye bread in thin slices, and then shape in finger wide strips with bias ends. Spread one slice with fillets of anchovies, putting between the fish a light sprinkle of hard boiled egg, with white and yolk chopped separately. Add paprika and a squeeze of lemon juice and put on the top.

Pate de Fois Gras Sandwiches.—Get tins of the delicious pate at the delicatessen or grocer's, and open them half an hour before using; cut white bread into thin finger strips, spread the lower slice of the sandwich with a wisp of fresh tender lettuce, put a little of the foie gras over this, add salt, cayenne and a squeeze of lemon juice. Cover in the usual manner. In using any tinned meat or fish for sandwiches it is always advisable to add fresh seasoning to take away the canned taste. Lemon juice is a great reviver for canned foods.

# THREE CUPS GRANULATED SUGAR.

Three cups granulated sugar, two-thirds cup of maple sirup, two-thirds cup of boiling water. Stir until sugar is dissolved and then boil until it hardens when dropped into cold water stirring slowly all the time so as not to burn. Have ready the whites of two eggs beaten until stiff and pour the above slowly on same, careful not to have it hot enough to cook the egg as it would be stringy. Beat fast until thick and then add a cup of chopped walnut meats and a little flavoring. Beat all together until it is white and creamy, turn on buttered dish, when nearly cold press smoothly with fingers. Cut in squares and place on fancy dish.

# TO CAN BEEF FOR SUMMER.

Cut the meat and pack in Mason jars (up to the neck) with salt and pepper (one tablespoonful salt to two quarts meat), pepper to taste.

Seal jars tight, wrap rags around them and stand in wash boiler, (have a board in the bottom of boiler, I made a rack of thin boards), cover jars well with cold water, let boil 3 to 4 hours; cool, remove jars, screw tight again, stand on end to be sure they don't leak.

Will keep all summer. The rags keep the jars from bumping and breaking when boiling.

# EGGS ON TOAST (SOUTHERN).

Chop very fine six hard-boiled eggs; have ready one pint of white sauce; season with a tablespoon of salt, a pinch of pepper and a hint of nutmeg. When the sauce boils turn in the eggs, boil five minutes longer. Toast nice pieces of bread; spread with butter; cover with some of the egg mixture; sprinkle lightly with grated cheese; set in the oven for five minutes; remove, dress on a dish and serve.—Plantation Style.

# ORANGE CREAM PUDDING.

Two tablespoonfuls of powdered gelatin, one cupful of boiling water, two cupfuls of orange juice, two cupfuls of whipped cream, two cupfuls of sugar and yolks of two eggs. Dissolve gelatin in boiling water, then add sugar, orange juice and yolks of eggs, beat all well together, then add the whipped cream. Pour into a wet mold and turn out when firm.

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**Getting right down to hard facts.**

"I have yet to enjoy a better ale than that brewed right here in Portsmouth by the

**FRANK JONES BREWING CO.**

That's why, when I want a GOOD glass of ale I willingly hand over my nickel and 8¢ NAME—call for—FRANK JONES."

**ELDREDGE'S BEERS AND ALES**

Have been for many years, and are today, the standard of excellence in the Art of Brewing.

Insist on

**ELDREDGE'S**

The are no others

**"JUST AS GOOD"**

**YOU NEVER SAW LUMBER**

that saws up better than the kind we handle. Because our stuff is all straight grained and thoroughly seasoned. It is the most economical you can buy. It cuts up to better advantage. It insures a quick job and when it is put up it is there to stay.

**McKenney-Littlefield Lumber Co.,**

Successors to Thomas E. Call & Sons,  
172 MARKET ST.

Headquarters for New Hampshire People.

**Hotel Bellevue BOSTON.**

Strictly FIRE PROOF

Convenient to Theatres and Shopping District

**HARVEY & WOOD, Props.**

**Blinds, Doors and Sashes**

Made of New England Pine and by experienced hands.

**Arthur M. Clark**

5 & 37 Daniel St.

**THE NEW FUEL**

20th Century Chestnut Briquettes

A substitute for Chestnut Coal which cannot clinker and costs less. The best fuel ever for open grates. Ask about them. They're new.

**THE CONSOLIDATION COAL CO**

Phones 23, 38 or 39 Chan. W. Gray, Sup.

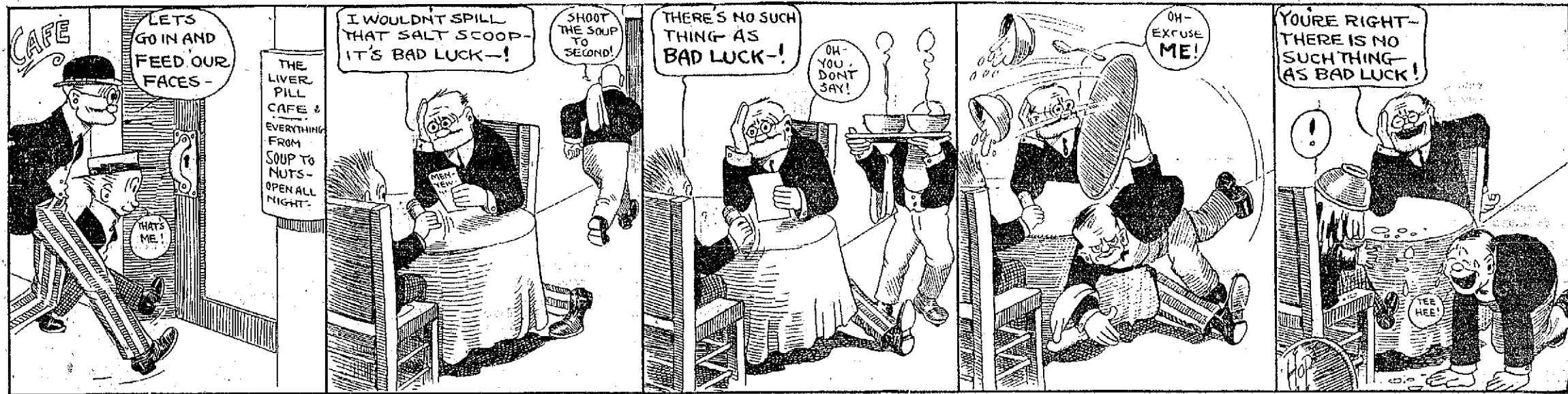
**A Want Ad Pays Well**



## 'SCOOP.' the Cub Reporter

## If You Spill the Salt it Means a Fight

By Frank W. Hopkins



**Sugden Bros.** Dealers in all kinds of Building Materials  
Corner Green and Vaughan Streets

**Lumber** **Shingles** **MOULDING** **FLOORING** **SCREENS**

**Mill Work** **CEMENT** **DRAIN PIPE** **PAROID ROOFING**

## CUBA FACES SERIOUS OUTBREAK BY NEGROES

Havana, May 21.—Gen. Evaristo Estenoz, one of the Liberal leaders, and General Ivonet are directing the movements of the negro insurgents in the province of Oriente, where the situation has become most serious, according to despatches received by the government today.

A strong band of negroes assaulted the barracks of the rural guards at Manguito near Guantanamo in the province of Oriente but the rural guards were able to offer a successful defence although they lost two killed.

### Rebels Bands Dispersed.

Apparently the trouble is confined to the provinces of Santa Clara and Oriente. The province of Matanzas and the district of Camaguey in the province of Puerto Principe remain quiet, while two small bands in the provinces of Havana and Pinar del Rio have been dispersed by the troops and Colonel Azcona, leader of the former, has been arrested.

### Assurances of Support.

The government continues to receive from all quarters assurances of support. Gen. Emilio Nunes, president of the Association of Veterans, and Alfredo Zayas, vice president of the republic, as leader of the Liberal party, have both explained that they deplore the fact that the anniversary of the birth of the nation should be marked by an attempt on the life of the republic and urge all patriotic Cubans to rally loyally in defense of the government.

### Becoming More Serious.

The Cuban government has disclaimed any further delay regarding the uprising of the negroes, but the opinion is spreading generally that conditions are rapidly becoming more serious.

It is creditably reported that two armed parties are operating in the province of Matanzas, which heretofore has been reported tranquil.

Orders were issued today for additional troops to be prepared and to stand in readiness to take the field.

The newspapers complain that the government is holding up all press despatches from the disturbed districts.

Despite the heavy showers, the Methodist church was packed on Tuesday evening to greet the Lotus Male quartette of Boston, who gave a concert for the benefit of the new church.

This is the second appearance of the quartette and their concert last evening was excellent. They are so well known that it is sufficient to say that they gave their usual excellent concert program. They were assisted by a very able reader.

Fred C. Smalley, the local monumental dealer, corner State and Water streets, has recently erected in the South Cemetery a very handsome monument for John W. Caswell of this city. It is a combination of light and dark granite, standing about fourteen feet high, and is one of the most imposing memorials in the cemetery.

### A NEW REMEDY FOR SKIN TROUBLES

Many skin troubles are not caused by the blood as most people think. External treatment is therefore the most direct and rational way to effect a cure. A chemist who was convinced of this fact found that an extract of the plant Juniperus Oxycarpus was most soothing and healing to an irritated, inflamed or diseased skin. By a special method of treatment this vegetable extract is now combined with other antiseptic, healing ingredients, and is known as Cadum. This new compound has cured thousands of cases of eczema and other distressing skin diseases after other remedies had failed. It stops the terrible itching with the first application. Cadum can be used with confidence in all skin affections of infants and adults. It has proved a blessing to many who have suffered for years from tormenting and disfiguring skin diseases. Cadum acts quickly upon eczema, pimples, blotches, rashes, eruptions, sores, rough skin, chafings, itching piles. Of all druggists, 10c & 25c.

Philadelphia, May 21.—The American League, in special meeting today, fined each member of the Detroit baseball team \$100 for refusing to play ball in this city last Saturday and Monday.

The club owners went into session shortly before noon, and when the meeting adjourned, an hour afterwards, it was announced that President Johnson would give out a statement later. Those present besides President Johnson were:

J. R. McAleer, Boston; F. J. Farrell, New York; Thomas G. Noyes, Washington; Connie Mack and Samuel N. Jones, Philadelphia; Charles Somers, Cleveland; Charles A. Comiskey, Chicago; Robert F. Hodges, St. Louis, and Frank J. Navin, Detroit.

The fine is assessed against each man who signed the telegram sent to the president of the league last week. They were fined \$50 for each of the two days they refused to play.

Frank J. Navin, president of the Detroit Club, announced yesterday that he had promised the players he would pay their fines if they returned to the ball field, and it is understood that he will adhere to his promise. The meeting did not censure any one else except the players involved.

Tyrus Cobb, who was indefinitely suspended for attacking a spectator in New York, and for whose reinstatement the players struck, was ordered to prepare an affidavit of what occurred at the ball game in New York and to forward it to the officers of the American League in Chicago.

It was further decided by the league that all club owners shall take steps to have their baseball grounds better policed and to take such action as will prevent a recurrence of last week's affair in New York. If a player is attacked by a spectator, the player is to have the right of appealing to the umpire for protection.

Mr. Johnson left for New York this afternoon to obtain affidavits from the man attacked by Cobb, and from witnesses of the assault. When these are obtained, along with that of Cobb and other evidence that may come into the possession

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of Mr. Johnson, the reinstatement of the star fielder of the Detroit will be decided upon.

### POLICE COURT.

Judge Simms had a busy session on Tuesday afternoon.

Jeffery Lorenzo, Myrtle Bedrock and Antonio Folelino, three Italians, were charged with assault. Lorenzo was fined \$10 and cost, Bedrock \$3 and cost, and Folelino discharged. Lorenzo got peaved at his being fined and Folelino discharged and he swore out a warrant for his arrest on charge of assault with a knife.

Three sailors from one of the coal barges, who were in a mix-up at two North End were up for assault, one of them having playfully bounced a rock off the bow of another fellow, and it was pinned on Phillip Knase, and he was fined \$10 and cost at \$8.44. The other two were discharged.

Charles Emory, who has a manual for carpenter's tools, visited the house of Clement Waterhouse, being erected on Rockingham street by E. N. McNabb & Co., and got away with several tools belonging to the men at work. He was sentenced to six months in jail.

Arthur Gabl was fined \$2 and cost for riding a bicycle on a sidewalk.

Charles Spinnery was given a suspended sentence for drunkenness.

### AT THE MAJESTIC THEATRE.

Grand Revival of the "Lights O' London," by the Morison Stock Co.

When William A. Brady determined over a year ago to produce a monster revival with an all-star cast of some great melodrama that thrilled the fathers and mothers of a generation ago, he selected as the very best vehicle for his venture "The Lights O' London." Thrills it had a plenty, and the opportunities it offered for scenic magnificence and the display of histrionic ability were practically unlimited.

Mr. Brady's revival of this great play is now a matter of history. It marked an epoch in stage productions. The all-star cast selected for the presentation was enough to give the average manager heart failure on looking over the salary sheets. It included such world known dramatic lights as William Courtenay, Charles Richman, Holbrook Blinn, Thomas Wise, Douglas Fairbanks, Lawrence O'Ryan, Thomas Searbrooke, Edward Emory, Marguerite Clark, Doris Keane, Leonora Harris and Jeffries Lewis.

This same production, minus the stars of course, is to be Mr. Lindsay Morison's offering to his patrons at the Majestic Theatre next week. His daring in attempting such an undertaking for stock shows more clearly than anything else his determination to give his patrons the very best obtainable, regardless of expense. Every piece of scenery used in the seventeen scenes of the Original Brady production will be used in the Morison production. Two large railroad cars will be required to transport it from New York, and the cost of it all is going to be in excess of \$350.

Boston will thus be the first city outside of New York to see this great revival, and the pleasing part of it is that they will be able to see the same thing for 15 to 75 cents that New Yorkers had to pay \$2 for. Mr. Morison's production will be given with the entire strength of his company, including Howell Hansel, Manny Sanders, H. Dudley Hawley, Rose Morison, and all the other Morison favorites.

Read the Want Ads. on Page 7.

## KNIGHTS OF COLUMBUS DEFEAT THE CHAMPIONS

Continued from Page One.

pitched, and A. Trayers, who was in the right garden. The P. A. C. had most of their old team back, the only change being Mattison, who took Hammons place at short, Karlson, who was in right field, Sperry Locke going to third, and the battery, Weare, who pitched one game for them last season, and Fisher, who caught for "Team Engineering" last year.

Both teams look good and with four of the teams having performed the fans are delighted with the prospects of some great baseball this summer. A line will be got on the Elks and the Catholic Union at their game this evening.

How the Winning Run Was Made.

The winning run was made in the last half of the fifth, when it was

Third Inning.

Although the first three men struck out two of them reached first on batted balls, and with two on it looked like a score but a neat double play retired the side. Karlson after striking out was thrown out at first, Locke fanned but reached first when Driscoll let live ball go by, Weare also struck out but again Driscoll failed to hold the ball. With two men on George Woods singled but he was doubled when Mattison sent a fly up that Driscoll got and caught Woods out first.

The Knights were out in order, Donders on a fly to Karlson, J. Trayers and Reardon struck out.

Fourth Inning.

Newick sent up a foul fly that Heffernan caught, Fisher fanned for the second time and W. Woods struck out, but Heffernan let the ball go through and he was safe on first. He stole second, but Clark retired the side with a grounder to Donders and he was out at first.

In the Knights' last at-bats fanned, O'Brien pushed out a fly to center that George Woods dropped and Heffernan followed with another to Woods, but he nailed it and A. Trayers struck out.

Fifth Inning.

The Champions were retired in order. Karlson struck out and Heffernan dropped the ball, but got him at first, Locke was out Donders to first and Weare struck out.

The Knights ended the game as already described above.

The score:

Knights of Columbus.

ab r bh po a e

Reardon, 2b, ss, ... 3 0 1 0 0 0

Mates, cf, ... 2 0 1 0 0 0

O'Brien, lf, ... 2 0 0 0 0 0

Heffernan, 3b, c, ... 2 0 0 4 2 0

A. Trayers, rf, ... 2 0 0 0 0 0

McCarthy, 1b, ... 2 0 2 0 0 0

McWilliams, ss, 2b, ... 2 1 0 1 0 0

Driscoll, c, ... 0 0 4 5 1 0

Donders, 2b, ... 2 0 1 0 0 0

J. Trayers, p, ... 2 0 0 0 0 0

Totals, ... 18 1 14 5 1

Portsmouth Athletic Club.

ab r bh po a e

G. Woods, cf, ... 2 0 1 1 0 1

Mattison, ss, ... 2 0 0 0 1 0

Novick, 1b, ... 2 0 0 3 0 0

Fisher, c, ... 2 0 0 0 0 0

W. Woods, lf, ... 2 0 0 0 0 0

Clark, 2b, ... 2 0 0 1 0 0

Karlson, rf, ... 2 0 0 1 0 0

Locke, 3b, ... 2 0 0 2 1 0

Weare, p, ... 2 0 0 1 2 0

Totals, ... 18 1 14 5 1

Winning run scored with two out.

Innings, ... 1 2 3 4 5

K. of C. ... 0 0 0 0 1

P. A. C. ... 0 0 0 0 0

Barred runs, K of C, 1. Two-base hits, McCarthy 2. Three-base hits, Mates. Stolen bases, McWilliams, Donders, W. Woods. Struck out by Trayers 12, by Weare 6. Double plays, Heffernan and McCarthy. Wild pitch, Trayers. Passed ball Heffernan and Driscoll. Time 53 min. Umpire, Bill Sheridan. Attendance, 1050.

BASE BALL NOTES.

It is said that the Catholic Union have a surprise up their sleeve for the fans. Their team looks good enough on paper to give most of the other teams a good game.

The bleachers should be extended as the crowds are so great that they do not furnish more than half enough seating room.

The Catholic Union and the Elks will be the attraction this evening, and then the fans will have a fine

## BASE BALL

RESULTS FROM  
YESTERDAY'S GAMES.

### American League.

Boston, 3; Cleveland, 1.  
New York, 9; Chicago, 8.  
St. Louis, 5; Philadelphia, 4.  
Detroit, 2; Washington, 0.

### National League.

Pittsburg, 14; Boston, 9.  
New York, 6; Cincinnati, 3.  
Philadelphia, 7; St. Louis, 6.  
Chicago, 5; Brooklyn, 4.

### New England League.

Lawrence, 8; Brockton, 1.  
Haverhill, 8; Fall River, 7.  
Worcester, 4; Lynn, 0.  
New Bedford, 4; Lowell, 2.

on all of the teams. If these two teams put up anything like the quality of ball of the other teams it means that there will be some great games.

In Trayers the Knights of Columbus have a real star. Anybody who can make twelve of the P. A. C. hitters fan is some pitcher. Trayers is employed as a machinist at the navy yard, and he has been here a little over a year. He has played ball in Canada in some of the good semi-professional leagues.

The decision of Bill Sheridan at O'Brien in the last inning was just, although some of the fans thought that McWilliams was out. The people who were standing near the third base agree with Sheridan, for Locke did not tag McWilliams until after he had fallen over him and had his hand on the base.

## Women Appreciate

the value of good looks—of a fine complexion, a skin free from blemishes, bright eyes and a cheerful demeanor. Many of them know, also, what it means to be free from headaches, backaches, lassitude and extreme nervousness, because many have learned the value of

## BEECHAM'S PILLS

as the most reliable aid to better physical condition. Beecham's Pills have an unequalled reputation because they act so mildly, but so certainly and so beneficially. By clearing the system, regulating the bowels and liver, they tone the stomach and improve the digestion. Better feelings, better looks, better spirits follow the use of Beecham's Pills so noted the world over

## For Their Good Effects

Sold everywhere, 10c, 25c.  
Women especially should read the directions with every box.

### FRED W. BOLAND, D.V.S.

Veterinary Surgeon  
Graduate United States College of  
Veterinary Surgeons, Wash-  
ington, D. C.  
Office and Kennels  
608 State St. Tel. 832-M

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MAY 20, 21 and 22

## THE NINE GINGER SCHOOL KIDS

A Comedy Schoolroom Sketch, One  
of the Largest and Most Expensive  
Acts in Vaudeville.

## JOHN FREDERICKSON

SINGING/COMEDIAN

SPECIAL RETURN ENGAGEMENT OF  
Miss Beatrice Drew  
In Popular Pictorial Ballads

5 REELS - LATEST IN - 5 PHOTO PLAYS

Matinee 2.15, Evening 7 Sharp, Excepting Saturday Performance  
Starts Promptly at 6.45.

Same Little Price, 10 Cents

A Few Reserved Seats, 20 Cents

# The Portsmouth Herald

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## For PORTSMOUTH and PORTSMOUTH'S INTERESTS

### THE PATHWAYS OF INHALED DUST.

To the untutored individual the hygienic aspects of the dust problem present themselves primarily as dangers from the germs which are carried in the air. He rarely considers, if indeed he even suspects, the other equally subtle ways in which an atmosphere laden with minute suspended particles may become dangerous to health. There are industries and occupations attended with the necessity of breathing air more or less contaminated with dust, so that the respiratory problems suggested by this fact belong to the important considerations of modern industrial hygiene. The actual noxious significance of dust varies with its character. Bacterial dust may cause infections such as the catarrhal inflammations observed in rag-sorters. Other types of dust may irritate because of the physical form and texture of the particles; while others again may do harm on account of their chemical qualities. Particularly injurious are those forms of dust in which the particles are irregular and pointed in form. Yet it is impossible to explain well-known peculiarities in the relative harmfulness of different kinds of dust on this basis alone. It is said for instance, that the atmosphere about working pieces where sandstone is being dressed is decidedly more harmful than that in the vicinity of marble and granite shops or lime workers. Among the forms of chemical injury, industrial poisonings due to the inhalations of lead, arsenic, zinc, phosphorus or mercury laden dust are familiar. Compounds like aniline dye may also be a source of danger.

In considering preventive devices to be applied in industrial work it has become necessary to learn something more exact regarding the travels of inhaled dust in the body, as well as the actual quantities which represent dangerous or unwholesome limits. Investigations which the Warburg hygienist, Professor K. B. Lehmann, has conducted along these lines with his pupils have furnished some unexpected facts which are reported in a recent number of The Journal of the American Medical Association. They have demonstrated that the great bulk of the inspired dust finds its way into the stomach, not into the lungs as has been confidently assumed. Obviously the dust is regularly caught by the nasal and pharyngeal mucus and the dust laden secretion then swallowed. All of the inhaled dust was retained by the mouth or nose, yet less than a quarter of it entered the lungs at best. In the case of insoluble particles the stomach may furnish a most satisfactory channel for the subsequent elimination of the dust from the body; but in the case of soluble dust poisoning would be more likely to occur.

### KALEIDOSCOPIC.

Was there ever witnessed a more remarkable series of political kaleidoscopic views than that now being displayed for the edification of the American people?

First, we have an ex-President in the act of committing political assassination and suicide with strenuousness and enthusiasm. Then comes the view of a President, driven by the primal instincts of self-defense and retaliation, descending into the ring to kick around a cowboy's hat, therein insultingly projected. Next we see on the other side of the political fence a perennial candidate, encouraging and encouraged by the multiplicity of contestants for nomination in his own party and by the reciprocally destructive killekeny-wat fight between the main competitors for nomination in the opposing party, in the very act of administering, surreptitiously the elixir of life and renewed youth to the cadaver of his presidential ambition. Then, appears the spectacle of two gladiators, nearly equally matched, engaged in a fight to the death in

presidential primaries to decide one party's champion, while would-be champions of the other party eagerly contend among themselves for the opportunity to deliver the finishing stroke to the bleeding and exhausted victor in their opponents' primary struggle.—Washington Star.

The Sunset League certainly started off in an auspicious manner, even if weather conditions were not any too favorable.

The Boston Globe says there is just one word which adequately describes this spring—it's slopazoozy.

For heaven's sake where did you coin it?

The Cleveland Leader says any American boy may become President. But considering that a pre-convention campaign is necessary nowadays, probably not so many of them want to be.

Now that Richeson has been made to suffer the penalty of his crime, those papers that have feasted day after day on the most nauseating details of the crime, will have to look for new material. Anyway if there is a short respite from news of this value the public as a whole will be just as well pleased.

The New York Telegram says while the American thoroughbred is not extinct, it is passing away so rapidly that real alarm is being manifested in the army and in other quarters where there is demand and necessity for a good horse. Meanwhile it is a rare treat to note the patriotic enthusiasm which followed in this country the victory of Sweeper II., and American colt, in one of the most famous manifestations of pure national enjoyment when attention is called to the fact that the same colt is favorite for the Derby. Love for his horse cannot be killed by persecution, and there is much more love for a good horse in the United States than anywhere else can comprehend.

The Chicago Journal says up to date every political prophet in two hemispheres has felt called upon to tell us that the Chinese republic is foredoomed to fail. In one sense, that may be true. It would be little short of a miracle if a digression like that of China a few years ago could give place at once to a republican form of government equal to those of the western world. But, in a broader sense, the Chinese republic cannot fail. It has a work to do, and it is doing that work. Whether it lasts or not is a secondary question. The Chinese republicans have driven out the Manchus. They have awakened the national spirit throughout the country. They have called attention to needed reforms. They have roused the land from its ancient sleep.

The Portland Express says, if a theatre patron should call an actor all sorts of insulting names simply because his acting failed to please he would be ejected in short order and might consider himself lucky to escape arrest and fine. Somehow a great big, outdoor game like baseball has never seemed to call for any special protection of its players. But our baseball stars are entitled to exactly the same protection accorded our theatrical stars and we feel safe in saying that in the future officers will be scattered through the bleachers and grandstands and the rowdies who make a business of audibly "muck-raking" players will speedily end. In this event the present American League disturbance will not have been wholly in vain.

### BIRD'S EYE VIEWS.

A headline in an exchange says, "China wants money at once." China isn't so different from the most of us, after all.

President Madero promises but does not perform, when it comes to

## MEDICINE Versus NATURE

Why turn yourself into a medicine-chest, filling it with every new concoction that comes along?

Nature does the curing, not medicine.

Ask your Doctor if

## SUNSHINE

AND

## Scott's Emulsion

is Not The Treatment For Coughs and Colds, Grippe, and many other ills.

ALL DRUGGISTS

## Three Liberal Aspirants For The Presidency of Cuba.



Vice President Zayas, Dr. Eusebio Hernandez and General Ernesto Asbert are three Liberal aspirants for the presidency of Cuba. Zayas has already been nominated by a Liberal convention which the others declare to have been a rump affair. Efforts at harmony are being made. Hernandez and Asbert are willing to withdraw in favor of a compromise candidate. Zayas, while professing to desire harmony, insists that he be the candidate.

protecting the lives and property of Americans in Mexico.

Men of birth are too fond of resting easily on the laurels won by their fathers. There is no progress in this attitude. Rather a retrograde.

Suspicion that Germany might attack the coast of Scotland is positive disrespect to no less a peace advocate than the Laird of Skibo.

The suffragette sentiment survives, but those thirty-nine cent hats went out of business immediately.

Champ Clark is lasting as a campaign celebrity long after the hour-dawg has had its day.

The man who knows it all is having a hard time of it these days.

The voter is the important man now in the eyes of the candidate.

The country will give a sigh of relief when the nominations are made.

No barrel head oratory wanted. The people want the bar's contents.

The new Campanile at Venice has an elevator. Shades of the departed.

London comes pretty near admitting a fear that Germany has looked the British sales over and decided they would do first rate for coming station purposes.

Emma Goldman's manager was tarred and feathered. Being manager for a lady anarchist is a harder job than being press agent for a prima donna.

Mr. Carnegie's earnest peace advocacy has not yet done anything to hurt the business of manufacturing battleship equipment.

The national conventions will no doubt enable the epithets to stand aside and give the arguments a chance.

Members of congress must feel that there is no use of trying to compete for public attention with the men who are soon to assemble in national conventions.

The liquor traffic is not to be regulated with a view to bringing the supply up to the demand of every ultimate consumer.

### OBSEQUIES

Mrs. Margaret C. H. Gurney  
The funeral of Mrs. Margaret C. H. Gurney was held from her late home on Union street, today, at 2:30 p. m., Rev. C. H. Huttons officiating. Interment was in Harmony Grove cemetery in charge of Undertaker J. W. Nickerson.

## RAILROAD NOTES

For several weeks there has been an exceedingly quiet spell in the coal business at the railroad docks. The railroad officials and dealers said today that the lull is nearly at an end. Beginning next week the shipments will arrive and the rush during the summer will keep everybody busy.

The Southern division of the Boston and Maine railroad has made some important changes in the Section limit of the Manchester and Portsmouth branch. About a mile and a half has been taken from Section 33, which includes a part of the city yard and many side tracks and has been transferred to Section 32, which includes the Massachusetts district. Section 33 now ends at Mammoth road and the Massachusetts crew will work west to that point. This will allow the Section 31 crew to give more attention to the yard limits, which are steadily increasing in number and extent.

A party of railroad officials including Assistant General Superintendent Folger, Superintendent Henry C. Robinson, Assistant Superintendent John Bourke, Supervisor A. A. Page, F. A. Bortier, Superintendent of bridges and buildings, and B. W. Guppy, bridge engineer, went over the Claremont branch on a tour of inspection on Tuesday. The party went from Claremont Junction, and returning to Contoosook went on to Henniker. From there the route was to Manchester over the North Weare branch, and back to Concord over the main line.

After the State Public Service Commission had handed down a decision on the petition of residents of the north part of Hudson and the south part of Litchfield for the extension of the fare limit out of Nashua on the Manchester and Nashua electric railway, a rumor was started that the two railway companies would themselves agree to extend the fare limit farther north. The Litchfield people declare that they will be satisfied with nothing short of the establishment of the first fare well within the borders of their town. They wish for a ride on the Nashua end of the line which shall be proportionate to the whole amount charged for the ride from Nashua into Manchester, that is, about four miles for a nickel. At present passengers pay five cents for the first mile out of Nashua and the remaining distance to Manchester is divided into four equal parts. The reason for this that the Ray state company owns the iron for the mile of the line laid in Nashua, and in

the fare limit to run over it. The petitioners wanted the commission on Union street, today, at 2:30 p. m., Rev. C. H. Huttons officiating. Interment was in Harmony Grove cemetery in charge of Undertaker J. W. Nickerson.

## KITTERY POINT

### What Is Happening in the Harbor Town

Kittery Point is to have another distinguished visitor during the coming season. Admiral Sigsbee, U. S. N., who was in command of the battleship Maine at the time of her destruction, has rented one of S. B. Jennison's cottages on Gerrish Island.

W. H. Palmer of Peabody, Mass., was a visitor in town on Tuesday. The fleet of small boats moored in Peppereh's Cove is gradually assuming summer like proportions.

The choir from the three churches will meet at the Free Baptist church on Friday evening to rehearse exercises for Memorial Sunday.

Capt. Zachariah Williams is enjoying a short vacation from his duties at the navy yard.

Luther Cotton has moved his family to Portsmouth.

Miss Margaret Fletcher is substituting as bookkeeper at White and Hodgdon's in Portsmouth.

Mrs. Lucy Weeks was the guest of friends in Kittery on Tuesday.

The Ladies' Aid Society of the Free Baptist church met at the home of Mrs. Horace Searwards on Wednesday.

The M. C. Whist club was pleasantly entertained on Monday evening by Mrs. Henry Blake. Prizes were awarded as follows: Ladies—First, Mrs. Amos Amee; second, Mrs. C. Stanley Segee; third, Mrs. Leroy Tobey. Gentlemen—First, Leroy Tobey; second, Charles Williams; third, T. Burton Hoyt.

The Good Luck Whist club will meet on Wednesday at the home of Mrs. Perley Tobey.

During the heavy thunder storm Monday night, lightning struck a tree in the Fort McClary reservation.

The Congregational Church Sewing Circle met at the home of Mrs. Ellen Billings on Tuesday afternoon. Morton Searwards is assisting in the store of Frisbee Brothers.

On Wednesday evening, May 29th, the junior class of Trask Academy is to hold an invitation dance at Wentworth Hall.

Oliver L. Frisbee of Portsmouth visited his summer home in this place on Monday.

### OPERATING PLANS DISCUSSED

American Spruce Lumber Company Met at Kittery

The shareholders of the North American Spruce Lumber company held a special meeting at Kittery on Tuesday, which was largely attended. John P. Amey of Lancaster, president. The affairs of the company were discussed at some length and the following committee was appointed to submit a plan of providing working capital to begin lumbering operations on its extensive tract Soldierstown, Me.: Walter M. Parker of Manchester; Frank S. Streeter of Concord; Sumner Wallace of Rochester, Col. P. H. Dole of Island Pond, Vt., and C. F. Humphries of Madison, Me. An auditing committee, consisting of George W. Fowler and Mitchell Ward was also chosen and adjournment taken to June 11 at the same place.

### PORTSMOUTH BUS LINE

It is expected that the auto bus will arrive in Portsmouth on Tuesday, the 28th.

Trips will be made daily between Portsmouth and Greenland to accommodate the working men and school children, then once in two hours during the day and evening. On alternating hours trips will be made to New Castle and Hotel Wentworth.

The line will be opened to the public as soon as possible after the arrival of the car. The time of the first run will be announced later. The car will accommodate 25 or 30 passengers and will run the year through. It will be comfortable heated in winter and open during the summer months.

## Wanted---AT ONCE

A reliable man, 25 years or over, to act as our local or travelling salesman. Fire outfit free and highest commissions paid weekly. No experience necessary. Write at once for our terms and best territory. Strictly high grade and fully guaranteed fruit and ornamental nursery stock.

The Chase Nurseries  
Established 1860  
Geneva, N. Y.

## Just A Word On Furnishings

For \$1.50 we are offering a big assortment of the most beautiful patterns in the best wearing shirts possible to secure. Lots of the new soft collared styles with French cuffs.

For \$1.50 Union Suits that would be good values for \$1.75. A variety of colors, styles and weights. Select some with long or short sleeves—Knee 3/4 or ankle length legs.

For \$1.50 An ample assortment of dress gloves, silk lined and unlined in both Kid and Mecha. Also Automobile Gauntlet gloves and all kinds of work gloves.

**ROOT, the Hatter and Haberdasher**  
4 Market St



### For Cool Days and Evenings Light Weight Overcoats

We are showing some exceedingly stylish models in these garments—models from some of the country's best makers.

For those who want the "new ideas" — "Raglan" shoulders and "split sleeve" effects.

For the conservative dressers — the ever popular "Chesterfield" model.

Beginning at 12.00 up to 25.00.

**HENRY PEYSER & SON,**  
"Togs of the Period"

## FOR SALE

The Samuel H. Ayers place 540 Middle St., corner Wildcat St., about 110 ft. on Middle St., could be made in two lots, large modern house, all modern conveniences one of the very best locations on Middle St. Apply on the premises or to

**J. Howard Grover**  
35 Austin Street

## FOR SALE Business Proposition

One story house with all modern improvements, 2500 sq. ft. of land. Three story paint shop; best equipped shop in this vicinity. Hot water heater; W. C. and plastered, very convenient for the business. Quite a stock of paint, varnishes and wall paper on hand, also work enough to run quite a crew of men. Address

**J. Howard Grover**  
Or Inquire on the premises  
Telephone 943 M

## TO SETTLE AN ESTATE

A beautiful home in  
**Eliot**  
7 acres of land, 30 apple trees, a fine water system, 2 story house with piazza. High elevation, southern frontage. 5 minutes' walk to electric.

Price \$1700.  
Apply  
**Geo. O. Athorne, Eliot, Me.**  
Tel. 622 for appointment  
HlmApr80

## Granite State

## FIRE INSURANCE COMPANY

OF PORTSMOUTH, N. H.  
Paid Up Capital \$200,000  
OFFICERS — Calvin Page, President  
Joseph O. Holby, Vice President; Alfred P. Howard, Secretary; John W. Muey, Asst. Secretary.

## PORTSMOUTH FOUNDRY COMPANY

Iron and Brass Castings of All Kinds

Motor boat fittings and Grate Bars.  
H. and G. Nickel bronze for Bearings.

We purchase old iron and brass

Foundry rear R. M. Baker Co.  
Hanover St Telephone 915 M

## NOTICE

The Portsmouth Iron & Metal Co wish to notify the public of Portsmouth and vicinity that they will pay the following prices:

Rags 1c per pound.  
Rubbers 8c per pound.  
Iron 35c per 100 pounds.

Highest prices paid for all kinds of metals. Telephone 876 M.

2 Jefferson St., Portsmouth

## Trafton's Forge PLANT

Shipsmiths Work Horse Shoeing

All Kinds of Repair Work.

**GEORGE A. TRAFTON**

**MRS. I. A. NELSON**  
Successor to Miss Josephine Staples  
33 Market Street, Portsmouth, N. H.

Shampooing, Scalp and Facial Treatment, Chiropody, Manicuring  
Prenatal by appointment Ladies 35 cents  
After 24th M. Gentlemen 50 cents

**A. J. LANCE, M.D.**  
DISEASES OF THE EYE, EAR, NOSE AND THROAT  
Congress St., Portsmouth, N. H.

Hours 9:30 to 12:2 to 4.

**F. S. Towle, M. D.,**  
PHYSICIAN AND SURGEON  
350 State Street, Portsmouth, N. H.

OFFICE HOURS  
From 9 a. m. to 4 p. m. 7 to 8 p. m.



**INTEREST  
UPON  
INTEREST**

## COUNTS UP FAST If You

would know how fast, start a Savings Account with Our Bank--- add to it steadily and after the first interest is credited watch the interest upon interest GROW!

Hundreds of people are thus building a bank account---

## Why Not You? PISCATAQUA Savings Bank

C. A. HAZLETT, President  
C. W. BREWSTER, Treasurer

## TEAMSTERS DEFEAT FREIGHT CLERKS.

The teamsters' bowling team defeated the freight clerks at the Elks' alleys on Tuesday evening by a score of 1207 to 1146. Captain Pickering's insurgents were right on their game last evening, and they are so cheery over their victory that they want to challenge the brewery teamsters for fun, money or marbles.

Read the Want Ads. on Page 7.

## KITTERY LETTER

### Breezy Items from Village Across the River

Kittery, May 22.  
Following are the orders for Memorial day:

Headquarters E. G. Parker Post, 99,  
G. A. R.

May 20th, 1912.

Department of Maine,  
Memorial Day Orders.

Col. J. H. Sweet, Marshal.

Lieut. Edwin A. Duncan, President of the Day.

Special Aid Officer of the Day, Charles H. Wilson.

Aids, C. H. Hook, U. G. Sweet, and Rev. Allison J. Hayes, who will be commander of the Boy Scouts.

1. In accordance with the rules and regulations of the Grand Army of the Republic, and in obedience to Department Orders, May Thirtieth will be observed by the Post as Memorial Day.

2. Sunday, May Twenty-Sixth, the Post will meet at Headquarters at 1:30 p. m., Sharp, in uniform, to attend special Memorial Sunday services, at the Free Baptist Church at Kittery Point, by invitation of the pastor, Rev. Roger W. Churchill.

Camp Sons of Veterans are most cordially invited to join the Post with ladies.

Memorial Day May Thirtieth

Comrades will assemble at Headquarters at 8:00 a. m., in uniform, dark clothes, white gloves, and canes. At 8:45 Post will form in front of Hotel Breton, right resting near Walker street, to receive detachment of Marine Guard accompanied by Marine Band. As soon as the line is formed, the column will march to Navy Yard gate at end of bridge to receive a company of sailors, who will proceed with the Marines and Post to Navy Yard Cemetery where ritualistic decoration of graves and other exercises will be performed in honor of deceased comrades there. Prayer by chaplain of Post.

Reading by President of the Day. Post will salute the dead.

Service of Decoration by Officer of the Day.

Post Chaplain.

Salute the dead by firing party.

Returning as soon as that duty shall have been performed. Camp Sons of Veterans are most cordially invited to accompany the Post in the exercises of the day on the Navy Yard bridge. Returning, the line will halt while the school children

of the town observe the coronation of scattering flowers upon the water as a tribute to those comrades who repose beneath its surface. The school children will be formed in four ranks upon the bridge according to the flow of the tide, right resting toward the Kittery shore, waiting the return of the Post from the Navy Yard. On arriving at the bridge, the column will pass the children's line four paces distant, until the right of the two are opposite--halt, and face to the right or left, according to the tide. At the command "salute," both lines will salute in the customary manner after which the children will face and perform their ritualistic ceremonies. Then there will be a few remarks and prayer by Rev. Allison J. Hayes. The band will play a refrain, and taps will be sounded by the bugle.

Superintendent E. J. Burnham will have charge of the exercises at the Bridge, assisted by Aids C. H. Hook, U. G. Sweet and Rev. Allison J. Hayes.

After these ceremonies are finished, the line will be formed in the following order:

U. S. Naval Band, Detachment of Marine Guard, Traip Academy, Boy Scouts and Schools of the Town.

Camp No. 20 Sons of Veterans, Post G. A. R., and Comrades of other organizations who may join.

All Comrades in town who do not belong to the Post are invited to join with the Post both Sunday and May Thirtieth, and all citizens who may wish to join in the observance of the day in response to our invitation, and proceed to Orchard Grove cemetery, the town officers and civic organizations of the town. There will be conveyances furnished by Quartermaster I. H. M. Pray for the Comrades who are not able to walk. There will be seats, in charge of the officer of the day, at the Monument Grounds special for Comrades to sit in.

Exercises at Orchard Grove Cemetery (Singing will be directed by Mabelle F. Moore.)

Opening Prayer by Rev. Winfred Coffin.

Music by Band.

Singing by School, "Remembrance."

Reading General Logan Order No. 11 issued 1868, by Adjt. J. H. Sweet.

Singing by Male Quartet.

Reading, "Lincoln's Gettysburg" Address, by Rev. R. W. Churchill.

Singing by Children, "Coronation."

Address by Rev. Arnaldo Natio.

Decoration of Graves, Band playing Drise--Singing by Quartet.

Salute the Dead by Firing Party of Marines.

Singing "America," by Public, Band playing.

Benediction by Rev. E. A. Leslie.

Taps by Bugle and Drum.

Column will be returned and march to headquarters where it will be dismissed at conclusion of exercises.

Quartermaster I. H. M. Pray will have in charge the wreaths and flags, and will distribute the same to the different committees of sections of the town and Elliot.

The decorating committee comprises the following comrades:

North Kittery, D. M. Shogren.

Kittery Depot, True L. Carr.

Navy yard, M. O. Stinson, Josiah McCobb.

Elliot, Joseph H. Dixon.

Stinson Field, Albert Bowden.

Wentworth tomb, W. W. Marden.

Orchard Grove cemetery, L. L. Goodrich, James W. Brown, D. W. Marden.

Kittery Point, V. H. Goodwin, R. C. Lawry.

Special

The commanding officers and other officers of the U. S. Navy Yard, with ladies, are most cordially invited to join with the Post in the exercises at the Yard cemetery, at the Bridge and Orchard Grove cemetery.

Col. J. H. Sweet will visit each school in town May 27th and 28th, and devote one hour to drill, com-

## A Simple Way to Make Soft Soap

While its use is not general, some housewives prefer for certain cleansing purposes to use soft soap, or soap in paste form, believing it more convenient or economical than ordinary soap.

Gold Dust washing powder can be converted into the finest soft soap by dissolving it in hot water in the proportion of 4 heaping tablespoons of the powder to each quart of hot water. When cool, it is ready for use.

Gold Dust works more thoroughly and quickly than soap or other cleansers.

mening with Wentworth school, 10:00 a. m.

Committee on Program

Commander V. H. Goodwin.

S. V. C., E. A. Duncan.

J. V. C., W. H. Smith.

Adjt. J. H. Sweet.

Chaplain D. W. Marden.

Sergeant Major, M. A. Safford.

Quartermaster I. H. M. Pray, upon wreaths, flags and carriages.

Members of York Rebekah lodge are requested to bring a pound of confectionery to the meeting tomorrow evening. Degree staff members are asked to be present.

Whipple lodge, I. O. G. T., meets this evening, at Grange Hall, and it is expected that the postponed installation of officers will take place at this time. Refreshments will be served and a social hour will follow the meeting.

The new grand chief temple of the grand lodge of Maine, W. I. Sterling of Waterville, is the candidate for governor on the Prohibition ticket.

Piscataqua Chapter, O. E. S., No. 30, meets this evening, and a social hour and refreshments will follow the business session.

The novel and attractive non-union musicians, Jones' Kitchen String Band, will furnish the music at the drama, "Betty's Luncheon," to be given next Monday evening by the North League society.

The W. C. T. U. met this afternoon with Miss Julia Duncan at the Intervene.

Mrs. Ida Knight of Saco is visiting relatives at North Kittery, her former home.

Harvey Wilson of Swampscott, Mass., is visiting his parents at No. Kittery.

Carpenter Frank Smith and family, who have been living on Whipple Road, will reside in Oledford, Mass., in the future, Mr. Smith having been transferred to the Charlestown navy yard.

On Friday evening of this week at Wentworth and Odd Fellows' halls, occurs the second annual ball and whilst party of the Riverside Baseball association.

NOTED SPEAKERS WILL BE HEARD

Minnie Bronson and Mrs. George Will speak at Association Hall, May 29th.

The subject of equal suffrage is often considered in a superficial way. Most people are too busy to study it seriously, and many others do not want to be bothered one way or the other. So frequent tendency is to take the easier course and say, "If the women want it, let them have it."

Many earnest women have made a deep study of this subject, and it is worth while to listen to their reasons. With this idea in view, the New Hampshire Association has secured Minnie Bronson, who was for many years associated with the Department of Commerce and Labor in Washington; and Mrs. George, the secretary of the Massachusetts Association, to present their views at Association Hall, on Wednesday, May 29th, at 8 o'clock.

There is no admission fee, and the public is cordially invited.

REVIEW AT THE ROCKINGHAM

The management of the Rockingham, as in years past having kindly granted the use of its broad frontage for the guests of Storer Post and patriotic organizations for a review of the Memorial day parade, the same has been gratefully accepted, and this beauty spot will be used for the military and civilian guests; Storer Relief Corps, and the Helen Seavey Quilting Party, on the return of the procession from the cemetery exercises.

JUVENILE PATRIOTISM

For juvenile patriotism the pupils and teachers of the Haven school, at least, are bound not to be outdone. They have already made more than one hundred and twenty-five small wreaths for their morning Memorial day exercises in honor of our sailor veteran dead who "went down to sea in ships." The material for all this work was gathered by the Haven members in the vicinity woods.

PREPARING FOR MEMORIAL DAY

The busiest places to be found at

this time are at the center of our city and those of adjoining towns. At the South cemetery scores of people are at work there daily, clearing up and showing the lots in preparation for their neat and tidy appearance on Memorial day. Of all other days, of the year this latter day apart by the National Government for decorating the graves of our Union dead, has also become a reminder to whoever either in the near or distant past have suffered the loss of those near and dear.

## THE CIRCUS

How to Get the Full Measure Afforded By one of These Monster Traveling Amusement Enterprises.

How many of our older readers can remember back to the days when all the circus shows traveled overland, or in other words, by wagons. Can you remember of getting up in the early morning hours and walking out from town one, two or three miles to meet the show coming in? And if perchance you had overstepped yourself how eagerly you looked along the road for the elephants' tracks.

Circuses have changed greatly in the last twenty-five years. They have become much larger and more elaborate, travel altogether nowadays by rail and do not stop at the small towns they used to make, but the old sawdust smell remains the same. The same stir of excitement still attends the arrival of the circus as in olden days. You may not notice it for you have changed and not the circus. The younger generation feels toward the circus of today just as you did twenty-five years ago.

The John H. Sparks world's famous shows are billed to exhibit here on May 29th, and they are coming heralded by the most favorable newspaper criticisms from many cities of early arrival of the trains bearing these great shows until their departure in the night it is said that every consideration will be show the public. Those who are interested in the unloading will receive an early morning welcome at the crossway where the work is being done, and may view the interesting operation without fear of unpleasant experience.

Every employee of the Sparks shows, from the highest superintendent to the humblest stake pounders have strict instructions to be polite and courteous at all times, and in no possible manner to offend the most sensitive either by word or action. Ladies without escorts and children unattended are assured respectful consideration around every department of the show. As every employee has been constituted a guardian for their protection, in fact nothing has been left undone that would enhance the comfort, pleasure and peace of mind of the most sensitive patron of this great aggregation.

## WILL VISIT HOOKSETT

The members of the "Jolly Nine," accompanied by their wives, will enjoy an automobile trip to Hooksett on Thursday. The start will be made from Jits' Home at 8 o'clock and a pleasant time is anticipated by those who are to make the trip.

Read the Want Ads. on Page 7.

## YORK FIRE

and



## METAL SHINGLES

Every Great Fire Proves The Danger of Combustible Roofs

Protect your roof against fire, and lessen your insurance with Penco Metal Shingles that cannot burn, warp, crack, or fall off, that cost no more to buy than good wood shingles, cost less to lay than any other roofing material; look better, last longer, making a roof water, weather, and fire proof.

If you are going to build or repair, address us at once for full particulars about our Penco shingles, and we will tell you who is the nearest agent to you. Write at once for Booklet.

## Penn Metal Company

Manufacturers of PENCO Building products  
201 Devonshire St.  
Boston, Mass.

# ROYAL BAKING POWDER

Absolutely Pure

The only Baking Powder made from Royal Grape Cream of Tartar  
NO ALUM, NO LIME PHOSPHATE

## WOMAN INJURED BY FALL DOWN STAIRS

Mrs. Jeremiah O'Brien was badly injured on Tuesday evening by a fall at her home on Islington street. Mrs. O'Brien fell down stairs, her heel catching on the top stair tripping her.

Dr. J. H. Neal attended her and she was removed to the hospital where an examination disclosed a compound fracture of her right leg and a fractured rib.

Ask to see that \$3.00 tire at W. P. Woods' Bicycle store. Insured against punctures; if they puncture, run out or wear out inside of fifteen months, we give you a new tire free.

# --- A --- HEART TO HEART TALK

Today we want to talk to you about Shirts. We want to tell you that we can show you more Shirts and larger variety of colors and styles than two ordinary stores usually carry. We know our stock of Shirts is unexcelled, our values unequalled, our prices consistent with highest quality. Investigate and you will realize the truth of this adv.

**N. H. BEANE & CO.,**  
5 CONGRESS ST.,  
OUTFITTERS FROM HEAD TO FOOT.

**SIEGEL'S STORE, 31 MARKET ST.**  
TELEPHONE 370 FREE ALTERATIONS

Second Week of Our Great Clearance  
and Mark Down Sale of Tailored  
Suits, Coats, Dresses, Skirts,  
Waists and Ready to Wear  
Hats.

COME NOW WHILE THE  
ASSORTMENT IS LARGE

**SIEGEL'S STORE, 31 MARKET ST.**  
THE STORE OF QUALITY FOR THE PEOPLE.

**THE ARTHUR E. RICHARDSON CO.,**  
Cor. Market and Ladd Sts., Entrance 12 Ladd St.,  
PORTSMOUTH N. H.

## SILKS!

Our Silk Stock is Made Up of the Best Makes on the Market. Desirable, Durable and Dependable. Latest Colorings. Prices Right.

Large assortment of Cheney Brothers Foulards 85c.

36 inch Stripe Habutai Wash Silks 75c.

36 inch Messalines (15 new shades) at 75c.

Other Silks of Equal Value, All Colors.

We also have a fine line of Haskell Black Silks, Taffetas, Peau de Cygne, Messaline, Satin Raye, etc.

Agents to America's Ladies' Tailoring Co. All Suits Guaranteed.

PICTORIAL REVIEW PATTERNS.

## Less Waste and More Power Grape-Nuts

is a concentrated food, rich in brain and flesh building nourishment, easily digested and quickly utilized for the body's needs.

More and more people use Grape-Nuts every day.

"There's a Reason"

Postum Cereal Co., Ltd.,  
Battle Creek, Mich.

The management of the Rockingham, as in years past having kindly granted the use of its broad frontage for the guests of Storer Post and patriotic organizations for a review of the Memorial day parade, the same has been gratefully accepted, and this beauty spot will be used for the military and civilian guests; Storer Relief Corps, and the Helen Seavey Quilting Party, on the return of the procession from the cemetery exercises.

JUVENILE PATRIOTISM

For juvenile patriotism the pupils and teachers of the Haven school, at least, are bound not to be outdone. They have already made more than one hundred and twenty-five small wreaths for their morning Memorial day exercises in honor of our sailor veteran dead who "went down to sea in ships." The material for all this work was gathered by the Haven members in the vicinity woods.

PREPARING FOR MEMORIAL DAY

The busiest places to be found at

## RICHESON WAS ANXIOUS TO DIE

Boston, May 21.—"If two cards were presented to me, one bearing the word 'Communion' and the other 'Death,' and I had been asked by the Governor to choose, I would take the one with death written on it," said Clarence V. T. Richeson to Chaplain Stebbins of the State Prison, according to what the chaplain told Hon. William A. Morse after the execution last night as the lawyer was taking the chaplain home in his automobile.

In discussing the closing scenes of his life, the chaplain said this morning: "I firmly believe that had a pardon been brother's body. The undertaker handed to Richeson he would have refused it, so anxious was he to die. He told Chaplain Stebbins that he had wanted a pardon at the outset, but as he looked back he felt that it was all for the best and had been shaped by the Almighty God and he was prepared to die."

The three clergymen, Rev. Herbert S. Johnson, Rev. Herbert W. Stebbins and Rev. Fr. Michael J. Murphy, the two latter the prison chaplains, built up Richeson and made him strong, for there was not a minute that some one of them was not with him, each doing his

kindly share during the closing hours of his life. They prepared him in a manner which made it easy for him to die. His death was swift and apparently painless.

"I went to the prison last night with a heavy heart. I dreaded the ordeal. It was the first execution I had ever witnessed, but it was far less horrifying than I had expected. Mr. Morse was standing at the threshold of the death room, closer, in fact, to the chair than the official witnesses, and went through the trying ordeal without flinching, or showing his emotions except by his haggard face, while on the other hand Chaplain Stebbins was moved to tears and Dr. Johnson was visibly affected."

Douglas Richeson, brother of the dead man, was among the earliest callers at the office of Mr. Morse in the death house last night. This morning, his mission being in Morse said this morning: "I firmly believe that had a pardon been brother's body. The undertaker handed to Richeson he would have refused it, so anxious was he to die. He told Chaplain Stebbins that he had wanted a pardon at the outset, but as he looked back he felt that it was all for the best and had been shaped by the Almighty God and he was prepared to die."

### POLICE NOTICE

Notice is hereby given that all violations of the law regarding the speeding of automobiles, the use of the sidewalks by bicycles and the posting of advertisements on fences, trees and posts will be prosecuted without other notice to the offenders.

THOMAS ENTWISTLE,  
City Marshal

Read the Want Ads. on Page 7.

## GYPSY AND BROWN-TAIL MOTH CATERPILLERS

will again soon attack trees.



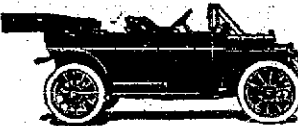
You can protect your trees in the most efficient and economical way if you band them with TREE TANGLEFOOT, an absolutely harmless, sticky substance applied directly to tree trunks. Easily put on with a wooden paddle. See cut. One application remains effective three months or longer, fully exposed to weather (rain or shine). One pound makes about nine lined feet of band. Especially recommended for above mentioned insects, although equally effective against any climbing pest. No mixing required. TREE TANGLEFOOT comes prepared for use. Don't wait until insects are seen; band trees early and get best results. 1 lb. cans 50c, 4 lb. cans \$5c, 10 lb. cans \$2.65, 20 lb. cans \$4.80.

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THE O. & W. THUM COMPANY

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Manufacturers of Tanglefoot Fly Paper and Tree Tanglefoot.

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Roadsters, \$750. to \$850.

Represented by JAS. HOGAN

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Salmon, 2 cans 25c

Rose Milk, 10c per can

Corn Flakes, 3 pkgs 25c

Cream of Wheat, 2 pkgs 25c

Evaporated Milk, 3 cans 25c

Celluloid Starch, 4 pkgs 25c

Pure Lard, 13 1-2c lb

W. Butter, 38c lb

Sugar Corn, 3 cans 25c

## Our Prices Talk

WALDEN'S MARKET, Vaughan Street

## FOR ELECTRIC CHAFER

EARLY BREAKFAST OR HASTY LUNCHEON MADE EASY.

Authority on the Subject Writes of Some Good Things That May Be Prepared in a Few Minutes When Required.

Art and utility combined have produced a perfect electric chafing dish that satisfies people who insist that a utensil always in evidence, as a chafing dish is, should be fair to look upon and give a practical adaptation of means to the desired ends, writes Henrietta D. Grauel, Domestic Science lecturer.

For the early breakfast, a hasty luncheon, a late tid-bit for my lady's experimental cooking or for "his" rabbit it is a comfort and a satisfaction.

Mrs. Grauel's Angels on Horseback—These I make just as one makes "pligs in blankets" except when shad roe is in season I use it and I do not steam it first.

Wrap about a teaspoon of roe, seasoned with pepper and celery salt, but no salt, in two short narrow strips of bacon, lay the bacon on the palm of the left hand one strip across the other, so the four ends can be fastened together so as to form a shell or case for the roe inside.

Have the chafers very hot and all the "angels" ready at once, put them in and turn when they are crisp on the bottom. Serve on crisp browned buttered crackers.

Another splendid way to cook roe with bacon so that it will be moist and well flavored and yet rich, is to place a layer of bacon in the chafers and lay a whole roe split open on the bacon. As the bacon fries it seasons the roe delightfully and at the last the cover may be placed on the chafers so that the savory combination will be well cooked through.

New Potatoes, Sauté—Cut new potatoes in very thin slices, heat butter in the blazer until it begins to brown, add the potatoes and cook until fried a fine rich brown.

Potatoes, Lyonnaise—Chop eight cold boiled potatoes, one onion and a little parsley fine, mix and fry brown in chicken fat or dripping as directed above.

Potatoes, Milanaise—Prepare as above but add a cup of highly seasoned cold chopped meat to the potatoes and fry all together.

Roulades of Veal (individual)—Mince cold chicken and ham or veal and ham or other meats fine, season with sharp condiments like curry and paprika, pepper and a few drops of pepper sauce. Have very hard, dry bread rolled fine and sifted and seasoned. Form the meat into small rolls, not larger than very small sausages, using an egg and a little cream to moisten the meat and some of the crumbs to make the rolls hold their shape. Roll each "loaf" in the fine crumbs, have plenty of frying material in the chafers and brown them nicely.

Surprise Pudding. One-fourth cupful of butter, one-half cupful of sugar, one egg, one-half cupful of water, a little grated orange zest, one and one-half cupfuls of flour, one heaping teaspoonful of baking powder. Cream butter and sugar and mix carefully with the orange zest, the well-beaten egg, then alternately with the flour and water. Beat rapidly and bake at once in a well-greased bread pan. It is best to sift the flour with the baking powder at least twice, and the oven should be quick hot. Serve with orange sauce as follows:

To one cupful of hot water add two tablespoonfuls of sugar and one of corn starch; cook until slightly thickened, then add the juice and grated rind of one orange. Use hot.

Economical Jelly. Take equal parts of ripe Hawthorn berries (berry of the Hawthorn), and fresh apple parings and boil them thoroughly, together or separate, then drain through jelly bag. Measure the juice before boiling and allow one part sugar or two parts juice. Boil about twenty minutes, or until it is ready to "jell." I obtain better results by making jelly in small amounts.

This is an excellent jelly and inasmuch as the Hawthorn berries are obtained free of charge in most localities, and apple parings are not very expensive, this makes an economical and inexpensive jelly.

Codfish, Cuban Style. Shred one cupful freshened fish. Fry an onion sliced thin in a tablespoonful of butter or vegetable oil. Add to fish with water to cover also a half can of tomatoes and a half green pepper chopped. Cover the pan and simmer gently for an hour. If there is much juice in the tomatoes less water will be required. Turn the mixture on squares of buttered toast and like all salt and dishes, serve very hot. —Emma Paddock Telford.

To Utilize Any Cold Meat. Have meat, small piece onion and cold boiled potatoes cut very fine. Place layer meat in buttered pan, then layer potatoes, then layer onion, then bread crumbs, then meat, and so on until all are used; then beat one egg, add a little milk and pour over all. Bake 15 to 20 minutes. Serve with gravy made with pint of water and thickened with flour, add small piece butter and a little salt and pepper.

## MACARONI IN WELSH RABBIT

By Many, the Combination is Considered Superior to That in General Use.

A new rabbit mixture for the chafing dish contains macaroni; it is really fine. Cut the macaroni in inch length pieces and boil in salted water as usual. When tender put it in the chafers with a cup of grated cheese to every cup of the macaroni. Add two tablespoonfuls of butter, a teaspoon of salt and half a teaspoon each of paprika and pepper. When this is all hot and creamy and the cheese melted, add three well beaten eggs mixed in a cup of rich cream, stir faithfully until the eggs are set then serve hot on fresh-made toast.

For a splendid rabbit without also use one tablespoon of butter, one pint cup of cheese grated, juice of one lemon, seasoning of salt, pepper, cayenne and paprika (the exact amount will depend on the flavor of the cheese), the yolk of one egg beaten, and mixed with four tablespoonfuls of cream. Mix in the order given and at the end, just before serving, and a few drops of tabasco sauce.

## MODEST COLORS WILL RULE

Simple Decorative Schemes Are in Order for the Coming Year, According to Report.

Already the question of house cleaning is being debated by thrifty housewives, and the new chintzes and cretonnes are being eagerly anticipated. Last season pattern and color ran riot, and there was a great popularity for black backgrounds on which bright colorings and large, bold designs were the correct taste.

Now we are to return to simpler decorative schemes and to small effects and neat patterns. Light grounds will be favored almost entirely covered by patterns of fruit, flowers and birds.

A new fadeless fabric for curtains is to be one of the specialties of the season. This will withstand the glare of sun and remain impervious to the eccentricities of every climate. It is made in a range of pretty colors, both plain and patterned, and is quite inexpensive.

## REPLACE THE PLATE DOILIES

Table Runners, a California Idea, Find Much Favor With Hostesses in the East.

Instead of plate doilies eastern hostesses are adopting the fashion of the table runners of the California women. White Japanese toweling with blue figures or blue with white figures is bought in a roll of ten yards. Each roll is cut into five strips and the ends hemstitched, with initials facing the hem at each end.

The runners cross one another on the table, and are arranged so each guest has an end under the plate cup and bread and butter plate. With four at the table two runners are used, crossing at right angles; with six, two strips are used across the table and two lengthwise.

This toweling can be bought at any Japanese importer's and is inexpensive. Sometimes an extra roll is used and square napkins to match the runners are hemstitched. This makes an unusual luncheon outfit.

Chocolate Macaroons. One ounce of grated chocolate, one tablespoonful of rice flour, a quarter of a pound of ground almonds, half a pound of sugar, three whites of eggs, half a teaspoonful of shredded almonds. Put the ground almonds and half the whites of eggs into a basin and cream well together for 15 minutes. Then add the sugar, rice flour, vanilla, grated chocolate and the remainders of the whites of eggs, and beat all together for ten minutes. Put the mixture into a bag with a plain tube, and force this out into rounds on white paper. Put the shredded almonds on the top and bake in a moderate oven for about twenty minutes.

New Way With Carrots. Scraps one quart of large carrots. Cut them into two-inch lengths, then into very thin slices, lengthwise, and then into thin strips as illustrated. Place in a saucepan of boiling salted water and boil until tender. Drain off the water, add two tablespoonfuls of butter, half a cupful of vinegar and three-fourths of a cupful of sugar and return to the fire. Cook slowly until the carrot strips are transparent, then remove from the fire and serve as a side dish with roast veal, or serve very cold as a salad. They are delicious either way.

Roast Mutton, Breton Style. The Breton way of serving roast mutton is to push a clove of garlic into the knuckle end of the leg and to serve with it a garnish of red beans. The beans are soaked and slowly boiled until tender, then drained and turned into the pan with the meat an hour before the latter is done. Or, after draining, the beans are lightly fried in a little dripping and chopped onion and heaped round the meat as it is ready for serving.

Effective Duster. For wiping oiled floors, prepare an oiled duster. Hang a cloth out of doors and hang it out of doors until perfectly dry. All odor of kerosene disappears, and the cloth is not oily to the touch. This gathers the dust and holds it. It cleans as effectively as a damp cloth and without injury to the wood finish.

## HELPS IN EMERGENCY

PANTRY/SHELF OF GREAT VALUE TO HOUSEWIFE.

Should Hold Supply of Canned Goods From Which to Form a "Pickup" Meal When Situation Demands Immediate Action.

Every housekeeper has or should have an emergency shelf where she may keep on hand a small supply of canned goods which can be brought out and used as needed.

Canned salmon is almost sure to have a place on this shelf and the following recipes may offer variety for one who finds it necessary to serve this fish frequently.

Salmon Pudding.—One can salmon; 2 eggs; 1 tablespoon milk or water; 1 teaspoon salt; 1 1/2 tablespoon butter; 2 tablespoons flour; 1 cup milk, 1/2 tablespoon salt.

Drain the salmon and remove skin and bones. Beat eggs until light, then mix with salmon, milk and salt. Put in a buttered dish, set in a pan of water and bake in a moderate oven 20 to 25 minutes.

Turn out on a hot platter and pour around it the white sauce which is made by melting the butter and mixing with it the flour and salt, then adding the milk gradually and cooking until it thickens.

Scalloped Salmon.—One can salmon; 1 cup bread crumbs; 1 cup white sauce; 1 teaspoon salt, 1 lemon. Drain the salmon and remove skin and bones. Mix salmon, bread crumbs, white sauce and salt, and put in a buttered dish. Bake 15 to 20 minutes. When done, garnish with half slices of lemon.—Charlotte E. Carpenter, Colorado Agricultural College.

## SOAP AND WATER FOR CARPET

Treatment That Will Serve to Give the Floor Covering a New Lease of Life.

To wash the carpet thoroughly you will require a bucket of warm water, a cake of carpet soap, a piece of house-flannel, and, if you are going to tackle a fair-sized piece of carpet at once, a supply of dry cloths.

Do not begin near the door, as you may require to leave the room for fresh water, and it is unwise to walk on the carpet when damp. Make up your mind to do without the room till all is dry. Start washing as far from the door as possible, and work towards it. The flannel is wetted, and a portion of the carpet well rubbed. It must not be overdone, only wetted sufficiently to secure a good lather by rubbing the carpet soap ball well in. Then with the clean, wet flannel remove the soap. Well rinse the flannel afterwards, so that it is quite soapless when you begin again, later on another fresh piece.

No soap must be left in the carpet when the final rubbing commences. Take a dry towel, and rub to your best. Though you cannot get rid of all dampness, you can almost dry the patch with friction, and this brings up the nap beautifully, also the colors.

Chocolate Nougat. Take four ounces of blanched almonds, six ounces of icing sugar, the whites of two eggs; two ounces of grated chocolate; a few drops of vanilla essence, and some almond oil. Put the sugar, chocolate and whites of eggs into a lined saucepan, and whisk them together until very stiff. Cut each of the almonds into three pieces; warm them slightly in the oven, and stir them into the saucepan with the other ingredients. Add vanilla essence, let all get thoroughly hot, when turn into a tin which has been greased with almond oil. Smooth over with a knife dipped in hot water, and when nearly set, cut in squares and pile in fancy dishes.

Mock Venison. Leg of lamb, 4 pounds, 1 pint of currant or grape juice, 1/4 bay leaf, 2 cloves, 1 teaspoon of salt, 1/2 teaspoon of pepper, 1/2 teaspoon of curry powder, 2 cups of bread crumbs. Melted currant or grape jelly can be used. Remove bones from meat. Cook roast in hot fruit juice for two minutes in a covered kettle. Add salt, pepper and curry powder to the bread crumbs, moisten with hot fruit juice and fill cavity in the roast. Place roast in pan, add bay leaf and cloves and pour fruit juice into pan. Bake frequently and cook one hour and 20 minutes.

Small Angel Cake. Whites four eggs, half level teaspoon cream tartar, half cup granulated sugar, half cup flour, one-quarter teaspoon salt, half teaspoon almond extract.

Put the cream tartar in the whites of the eggs and beat to a stiff froth, then beat in the sugar. Sift the salt with the flour and stir lightly into the other mixture. Add the flavoring and put into a small ungreased angel cake tin. Sprinkle the top with sugar. Bake twenty minutes in a moderate oven.

Beefsteak and Spaghetti. Slice two onions and two green mango peppers and fry in two tablespoonfuls of butter; add one pound of round steak cut fine, and cook until slightly brown, then add small can of tomatoes; salt to taste and add as much paprika as you like. Let this simmer about one hour. Use as sauce well cooked spaghetti or macaroni. Grated cheese may be sprinkled over this.

## NEWINGTON.

Walter Pickering spent a day in Newmarket last week.

Mr. Joseph Stopford has returned home after passing a few days in Dover last week.

Mr. Joseph Mott lost a valuable horse last week.

Mr. Lewis Beane has sold one of his working horses.

Miss Josephine Downing of Portsmouth was in town recently calling on her sisters.

Mr. and Mrs. Beane of Sanford, Me., are the guests of Mrs. Frederick Pickering.

The Piscataqua Grange held their regular meeting on Tuesday evening at the Town hall and entertained the members of the Greenland Grange.

The pupils of both the primary and grammar schools are preparing Memorial exercises which will be given in the Town hall on Wednesday evening of next week.

Many persons were awakened at midnight on Monday by the terrific electrical shower which swept this vicinity.

Nature now is looking most beautiful. The grass and trees so fresh, and leaves and the buds on the apple trees are opening and the air is filled with the sweet fragrance of the apple blossoms. It is predicted that the apple crop will not be heavy in this vicinity, as it is thought that the buds were injured by the cold spring weather, and many trees have not blossomed at all.

## 6 REASONS

Why you should have your clothes sent here to be pressed, cleaned and repaired.

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ductive of much annoy-

ance and little satisfaction.

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## EASY TO AVOID SMOKE

CARE IN FRYING WILL DO AWAY WITH NUISANCE.

Pan Should Not Be Hot Enough to Burn the Grease, Which is the Usual Cause of the Disagreeable Smell—Use Cover.

To give "a remedy for the evil of smoke, dust, and smell arising from the frying of meats in a common frying pan on a hot stove" is by no means so simple a problem as might appear. Notwithstanding the fact that fried foods are pronounced by food experts to be more indigestible than foods cooked by other methods, the frying pan is too convenient an article to be abandoned by busy housewives. In the first place, it should be remembered that the same intensity of heat applied when the meat is first put on to cook should not be maintained throughout to obtain the best results. The pan for most fried meats should be really hot at first, but not so hot that the grease is burned at once from the bottom of the pan. This is usually what causes the disagreeable smoke.

The pan is made really hot at first that the outside surface of the meat may be at once seared to close the channels by which the inner juices of the meat would escape. Frying in a pan in this way is properly called sauteing, or frying in a small quantity of fat, where all parts of the meat are not exposed to the cooking medium at the same time. The meat should be first seared on the hot pan for about 10 seconds, turned, and seared on the other for the same time, then drawn toward a cooler spot on the range where a steady, even heat may be maintained, with occasional turning of the meat until well cooked on both sides. If properly cooked in this way there will be no smoke during this stage of the cooking, nor will there be much spattering of grease as where a fierce heat is used throughout. As for smell, the odor from meat cooked in this way is usually considered rather gratifying to one with an appetite keen enough to relish the viands. Steak cut one inch thick will take five minutes if fluted rare; six minutes, if well done.

In broiling steak over coals the remedy used to prevent smoke is to sprinkle a little salt over the fire and no blaze or smoke will annoy. Similarly, a little salt sprinkled under a hot pan on the stove or in the oven will slightly reduce the temperature and prevent burning. When it is desired to conserve the heat and produce a rich flavor in the meat the cover of the pan should be placed and this will very effectively remedy the triple annoyances, so deemed, of smoke, smell and spattering of grease.

### Hint for the Nurse.

Keep a written list of broths that have been popular with your patient and try so to arrange them in sequence that there need not be a noticeable repetition. Do not give any solids if "liquids only" have been your instructions. There again is a point where the mother in you will probably interfere with your value as the nurse, for the little or the older patient will try to work upon your sympathies and cajole you into bringing him solids now and then, because "liquids only seem to splash around inside of him and he wants something solid to mop 'em up with."

But it is just here where your motherhood should be pushed further out of sight and the nurse in you should firmly but kindly say, "the doctor said no solids."

**Oysters With Leg of Mutton.**  
Make half a dozen deep incisions in the thick part of a well-kept leg of mutton and fill them with force meat made as follows: Boil a dozen oysters in their own liquor for two minutes; beard them and mince them finely with a shallot; a teaspoon of scalded and chopped parsley leaves and the yolks of two hard-boiled eggs; tie the mutton in a cloth, put it into boiling water, let it boil; then draw it to the side of the fire and simmer very gently until it is done enough; serve with oyster sauce. Time to simmer two and a half to three hours, according to size. Sufficient for eight or ten persons.

**Rice Pudding.**  
Wash half a cupful of rice thoroughly and soak it in cold water for two hours; drain. Add then three table-spoonfuls of sugar, a little salt, grated nutmeg, four cupfuls of rich sweet milk and half a cupful of raisins. Bake for two hours, stirring occasionally; then put in another cupful of rich milk and bake for an hour longer. Serve in the baking dish. This is a very substantial sweet for growing children.

**Buttermilk Bleaches.**  
To bleach clothes that have turned yellow from long use, or from wearing in the dust, put them to soak for about five days in buttermilk. Use a stone jar or a wooden bucket for this purpose. At the end of that time rinse thoroughly and boil in a light suds.

**Watermelon Vinegar.**  
Take the juice of ripe melons, strain and add one tablespoon of sugar to a gallon of juice. Put in stone jar, keg or bottles and let stand till sour, then strain. It will be ready for use in three or four months.

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### POINTERS ON COOKING FISH

Smelts Need Especial Preparation to Get the Best Results—Giving Proper Taste to "Sole."

One of the most satisfactory ways to make smelts both tasty and attractive is to split the fish up the back, take out the bone, remove the eyes or also cut off the heads, and then turn each fish into a ring, fastening the head and tail together with a toothpick. Dip the fish into milk and then into fresh bread crumbs and fry in deep fat. Remove the toothpicks before serving and arrange the fish around a mound of potato.

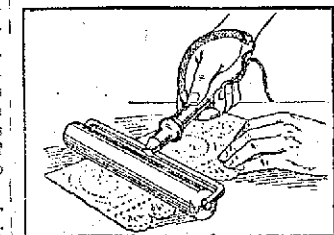
Broiled smelts, with maitre d'hotel sauce seasoned with a little nutmeg, as well as the usual lemon juice and parsley, are delicious. Prepare the fish as for frying—they should be of good size—dip each into melted butter, then roll in bread crumbs, arrange on a fine wire broiler and cook over the fire, first one side and then the other.

If fillets of flounders, commonly known as "sole," are left to lie in salt, parsley, thyme, a sliced onion and lemon juice for half an hour before frying they will take on a flavor much as the French chef gives them. They are best fried in deep fat.

### FOR HANDLING DELICATE LACE

Electric Ironing Roller That is Guaranteed Not to Injure Even the Finest Fabrics.

An electrically heated ironing roller, designed especially for pressing out faces and other delicate fabrics, is here illustrated. The heating elements are contained within the highly polished steel roller, and the current is switched on or off by turning the handle. A roller is much superior to the ordinary flatiron in pressing laces, as there is no danger of the former catching and tearing the lace.—Popular Mechanics.



Electrically Heated Ironing Roller for Pressing Laces.

ed on or off by turning the handle. A roller is much superior to the ordinary flatiron in pressing laces, as there is no danger of the former catching and tearing the lace.—Popular Mechanics.

**Rice Omelet With Cheese Sauce.**  
One cup of hot boiled rice, two eggs, half a teaspoon of salt, a little pepper, one tablespoon of water, one tablespoon of butter. Separate yolks and whites. Beat yolks until thick, and add rice, salt, pepper and water. Mix well, then fold in the stiffly beaten whites. Melt butter in omelet pan, turn in the mixture and cook as puff omelet until firm. Before turning from pan spread one-half with a layer of cheese sauce, then fold the other

part over and turn omelet onto a hot platter. Pour remaining sauce around omelet and serve at once.

**Cheese Sauce**—Two tablespoons of butter, two tablespoons of flour, one-quarter teaspoon salt, one-quarter pepper, one cup milk, one-half cup grated cheese. Prepare white sauce and when ready to serve add grated cheese without boiling until cheese is melted.

### Housecleaning Hints.

To clean piano keys moisten a soft cloth by dipping it first in lemon juice, then in silver whitening and rub briskly on the ivory.

White paint is cleaned satisfactorily by rubbing it with a cloth dipped in hot water, then in a saucer of bran. The bran acts as a soap, does not injure the paint and restores the gloss.

Remove verdigris from metal by polishing it with a soft cloth dipped in ammonia.

### Kentucky Ham.

Cut six slices of one-half inch thick from the thick side of a country cured ham. Dredge with flour and pepper, heat the roaster, arrange the slices so they will not touch, bake 30 minutes in a moderate oven. Pour off half the drippings, to this add four table-spoonfuls of sweet cream and one of coffee. Let boil up, pour over the slices of ham after they are arranged on the platter. Serve hot.

### Delicious Egg Biscuits.

One heaping cup of sugar, a pinch of salt, one heaping (teaspoonful) of baking powder, carefully sifted twice, one small rounding (tablespoonful) of lard; mix lightly. Put one egg in a cup and beat until light, add milk until three-quarters full, pour in and stir until smooth, then put on board and roll out like other biscuit. Be sure and try this.

### For Cleaning Silver.

Next time the irksome task of silver cleaning comes around, I mean the bureau silver, that nearly every woman uses, try washing it thoroughly before applying the polish and see how much easier your work will be. Not only will the article polish easier, but the always dirty work will be found infinitely cleaner.—Exchange.

### Minced Green Peppers.

Stewed potatoes are delicious with a little chopped green pepper as a substitute for parsley. Minced green pepper is also delicious with boiled rice, and with stewed tomatoes it is an addition par excellence.

### Eggless Pancakes.

Mix the night before one heaping cupful of flour, scalded with a cupful of boiling water, two cupfuls of flour and sweet milk, one tablespoonful of shortening, one tablespoonful of molasses, one teaspoonful of salt and half a yeast cake dissolved in a tablespoonful of warm water. Beat hard and set to rise. If too thin sift in a little flour and let rise fifteen minutes before baking.

## SALMON SALAD WORTH TRIAL

Always Good. This Method of Preparation is Recommended as Better Than Ordinary.

Salmon salad, always appetizing if well made, is particularly so made by this rule: Remove all skin, bones and other undesirable parts from a pound of canned or cold cooked salmon. Break it with a silver fork into small pieces. Mix into it the cut-up yolks of three hard-boiled eggs and a table-spoonful of chopped olives, pickles and capers. Arrange on lettuce and just before serving top with a mound of mayonnaise.

This variation of the familiar potato salad, too, will be found specially delicious without any sacrifice of substantiality. Prepare the potatoes as for potato salad, boiling them fresh. Rub a bowl with a slice of onion and mix the potatoes in this bowl with some tender nasturtium seeds, a little cut-up cucumber and some finely shredded sweet green pepper. Dress it with a sauce made of rich whipping cream, combined carefully with lemon juice, salt and white pepper until the cream thickens. Mix with the potatoes and serve on lettuce.

## CORNER FOR SAVORY HERBS

No Matter How Small the Garden, These Cooking Requisites Must Have a Place.

Every garden, however small, should have a corner for the savory herbs that are so much more savory when gathered fresh for immediate use, or put up by oneself with no loss of flavor and no admixture of foreign substances. Summer and winter savory are standbys, and are unequalled for seasoning pork and lamb, or as stuffing for fowls. It used to be considered the only possible seasoning for the old-fashioned lamb broth, thickened with rice. Lamb suggests mint, which should surely have a place among the sweet herbs. Sage and thyme are well-known favorites. Parsley is deservedly popular, as it can be used green or dried, and for garnishing as well as seasoning. Tarragon gives a pungent relish to vinegar to be used for salad and fish sauces. None of these herbs need take much room, as one or two plants of any variety will give seasoning enough for an entire year.—Woman's Home Companion.

## HOUSEHOLD QUESTIONS

To insure kerosene lamps giving a clear and bright light, boil the interior parts of the lamp in vinegar and soda at least once in two weeks.

When washing oilcloth a tablespoonful of salt added to a pailful of water will give a glossy surface and make it wear much better than when washed in the ordinary way.

Skimmed milk and water, with a bit of glue in it, made scalding hot, is excellent to restore old rusty black crepe; if well squeezed and pulled dry like muslin it will look as well as or better than new.

To clean white enamel furniture remove all dirt marks with a flannel dipped in methylated spirits. Then wash at once with tepid water, to which has been added a little fine oil meal. Never use soap or soda.

As a compromise between ironing sheets all over and not ironing them at all fold sheets once lengthwise and twice crosswise, then iron out edges and the hems, ironing the outside as you fold them to lay away.

### Sunday Supper.

For a luncheon or a Sunday night supper have cold boiled fish ready. Shred it and mix it with chopped cucumbers and radishes, with just a suspicion of onion, and the result is a most appetizing one.

When the left-over happens to be a pint of cold boiled Brussels sprouts proceed with them in the following form: Drain thoroughly, sprinkle with chopped onions, olives, walnut meats and capers, using an equal portion of each, and two tablespoonfuls of lemon juice. When these ingredients have been thoroughly mingled add an excellent mayonnaise in generous quantity.

### Simple Butter Making.

When you have a small amount of sour cream on hand it may be churned, making a nice little cake of butter.

Place the cream in a deep bowl and beat with a Dover egg-beater. In a very short time it will become stiff.

Immerse the bowl in a vessel of warm water and collect the small grains of butter into one large lump. Knead the butter with a spoon until the water is separated from it. Mold into a cake ready for use.

### Green Pea Broth.

Drain liquor from a can of peas, cook them until very soft, then rub through a colander. Thicken a quart of milk with a tablespoon of flour rubbed into one of butter. Stir the mashed peas into this, boil up once, stirring steadily; season with salt and a teaspoon of sugar and serve.

### Tarts.

Soak 8 or 10 common crackers until real soft, place on a cake rack, put large piece of butter on each, and bake in oven until real brown. Remove and place a small spoonful of preserves on each. Of course you can put the cake rack in a baking pan.

## CLASSIFIED ADS.

For Sale, Wanted, to Let, Lost, Found, Etc.

YOU GET RESULTS FROM THIS COLUMN.

1 Cent a Word Each Insertion

4 Lines One Week 40c

WANTED—An experienced hand-

turned shoemaker. Apply Gale Shoe Co., Portsmouth, N. H.

C&H3t m22

WANTED—Salesman for Automobile

Oils and Specialties. Good position. The Middle States Oil Co.,

Cleveland, O. C&H3t m18, 25, 31

LADY to represent us in your

own territory; groceries, candies, etc. Good pay and territorial suit in 90 days. Experience unnecessary. Address, McBrady & Co., Chicago.

C&H1t m15

WANTED—Ladies to make offer-

son pompons at home. Best of prices paid. Please write to Mrs.

M. Y. Williams, 11 Salem St., Ex-

eter, N. H. C&H1w m16

WANTED—A place as pastry cook

in a small restaurant or lunch room. Can do some order cooking. Address

R. E. M., Herald office. m13, 1c, 1w

MEN WANTED to learn the auto-

mobile business; road driving and repairing; send stamp for particu-

lars. NEW ENGLAND AUTO

SCHOOL, 500 Tremont St., Boston.

C&H1m apr 18

TO LET.

TO LET—6 room cottage, \$35 mo.,

\$100 season, Veranda on 3 sides, fur-

nished, etc. Situated on Lake Ave

at Union Ave., Somerville, Mass.

C&H1w

TO LET—A flat, 42-1-23 South

street, with all modern improve-

ments, electric lights, gas for stove,

furnace heat, also bath, a separate

flat very pleasantly situated. Apply

at once to Mrs. J. A. Rand, 34 South

street, old number, nearly opposite

the flat. m18, 1c, 1w

TO LET—Two furnished rooms

for house keeping, second floor,

modern improvements. Apply before

10 a. m., or after 7 p. m., Mrs. Frank

Sides, 46 Cabot street. C&H1w

TO LET—Eight room furnished

house with modern improvements,

Telephone 298-5. C&H1t, 1c

TO LET—Furnished house of 7

rooms with bath for the summer, all

modern improvements. Address, Box

408, City. C&H1t m4

Business offices to let in Herald

office, all modern conveniences. In-

quire at Herald office.

TO LET—Flat of 4 rooms. Appy

46 State street. C&H1t apr 23

TO RENT—For the summer a fur-

nished house. Inquire at this office.

hcm11, 1c

### FOR SALE

FOR SALE—A Buick car left at the

Sinclair garage to be sold at

once. Price \$175. A genuine bar-

gain. m21, 1c, 2t

FOR SALE—Cheap. A second

hand wagon suitable for use on a

farm; also two blacksmith drill

press. Frederick Watkins, 111 Han-

over St., City. h21w, m21

FOR SALE—8-room house and

bath, modern improvements, garden,

apples, blackberries, raspberries, ben

house. Excellent view. Three-eighths

acres of land. Call or address Chas.

M. Glidden, Love Lane, Kittery, Me.,

Box 12. m21, 1c, 2w

FOR SALE—Bay horse, kind and

gentle, an honest worker, single or

double, afraid of nothing, weight

about 1300. F. J. Gallant, 322 Lafay-

ette Road, Tel. 748-51. m20, 1c, 3t

FOR SALE—A second-hand In-

dian motorcycle, in good condition.

Inquire at 11 Prospect street. C&H1w m21

FOR SALE—Or to let. House know-

as Hutchinson House, former Bros-

and Lippincott's. Apply, W. J.

Cater, or telephone 612.

FOR SALE—Brunswick billiard

table with cues and rack complete. In

quire at this office.

# Art Embroidery Week

WE ARE MAKING A SPECIAL DISPLAY OF STAMPED GOODS THIS WEEK.

It will be of interest to see how much a little needle work will add to the effect of the Coat, Shirt Waist, Night Gown or Chemise.

Our Designs for Children's Dresses are Very Attractive.

We Offer a Special on White Pique and Linen at 30c.

Dutch Collars and Jabots in Punch Work Patterns.

Cross Stitch Patterns for Pillow Tops and Scarfs.

Guest Towels, Pillow Cases and Table Covers.

## THE D. F. BORTHWICK STORE

The Dry Goods Furnisher.

### LOCAL DASHES

C. S. Aux. whist Thursday 2.30.

A bus will begin next week making regular trips to Greenland and New Castle.

Live Lobsters, ducks, and, we shall, meats and provisions at E. S. Downs, 27 Market street.

It is expected that a new steamer will ply between this city and the Isles of Shoals the present summer. Vacuum cleaning, 50c an hour. E. R. Barnaby, R. F. D. No. 1, So. Elliot, Me.

W. F. Woods just received a shipment of Speedwell Bicycles, coaster brake, and mud guard. Some wheel for \$25.00.

The number of aides to the chief marshal will probably be much greater this year than ever before in a Memorial day parade.

Franklin Peirce's Fife and Drum Corps benefit dance, K. of G. E. Hall, Friday evening, May 24. Tickets 35c. Ladies free.

York High school and the nine representing the Wells high school are contending for honors on the York diamond this afternoon.

Now is the time to have your lawn mowers sharpened and put in order. Umbrellas and carpet sweepers repaired at Horne's, Daniel street.

The Sunset League is certainly drawing a large attendance on the start, and the patrons of the game are seeing some good ball playing.

Kittery, Elliot, Dover, New Castle, Seabrook and Rye will probably be represented by veterans at the campfire of Storer Post on Thursday evening.

Dover business men are agitating holding a merchants' week, such as several other New England cities have held. Why not Portsmouth merchants?

Second hand engines and boats at the lowest prices in New England. One hospital tent with fly, also army cots and nets - for sale at Union Wharf, off Water street.

The heavy shower which broke shortly before seven o'clock on Tuesday evening, continued in a series of showers until eleven o'clock, when it cleared off.

John H. Dowd's Marble and Granite Monumental Works, 25 Market St. Have work done now for Memorial day. Prices right.

Inspector W. F. Purington of the state board of health was here on Tuesday inspecting conditions that are said not to be in accordance with the health ordinances.

The evergreen for the wreaths for the decoration of the soldiers' graves has arrived and is at the probate court room in the Rockingham County building on State street. All members of Storer posts and its auxiliaries or any loyal persons of either sex are invited to attend and assist in making the wreaths. The court house is now open.

Sam Lee, laundryman, has joined the select. Sam appeared today upon the public highways, in all his pristine glory. His queue had been removed. Sam continued to his friends that it is fashionable in the little Chinese society to have a queue. (He is merely following the style of the select. This departure is considered to be extraordinary on the ground that Sam is sixty years old. He considers that he now has the appearance of a college boy.

## ITEMS OF INTEREST TO EMPLOYEES AT THE NAVY YARD

### Changes Among Officers

Lieutenant (junior grade) R. R. Mann, detached the Vermont; home, wait orders.

Ensigns J. C. Hilliard and J. C. Jennings, to Asiatic station. Surgeon J. C. Thompson, detached all duty; to the Albatross.

Chief Boatswain John Eberwine, detached receiving ship, navy yard, Portsmouth, to navy yard, Paset Sound, Wash.

Boatswain W. De Fries, to the Maryland.

### Leave It to Kelley

Ralph H. Kelley, a former clerk in supplies and accounts, now engaged in the real estate business at Winnipeg, informs his friends at the yard that Billy Entwistle on his way back from the west coast will be his guest on Friday next. Kell, who is a past master in the art of entertaining, has arranged to extend Billy a warm welcome during a day's stop in the Canadian city. His old associates at the yard realize what a busy day it will be for Kell, to say nothing of what the genial Kell will do for his eastern visitor.

### Another One Gone to the Dump

The U. S. S. Isla de Cuba, one of the Spanish gunboats captured by Admiral Dewey at Manila and afterwards fitted out here as a training ship, has been dropped from the navy register.

### Vessel Movements

Sailed—Nebraska from Baton Rouge for New Orleans; Montgomery from Pensacola for Norfolk; North Dakota, from Newport for Gardiner's Bay; Reid, Flusser and Preston, from Norfolk for Newport; Mississippi, New Jersey, from Boston for Provincetown; Missouri and Cyclops from Rockland, Me., for Provincetown.

The Birmingham has been ordered placed in full commission at navy yard, Philadelphia. The Massachusetts has been ordered placed in full commission at Naval Academy, Annapolis, upon arrival.

### Pay Offices May Be Together

Under the proposed plan of consolidating the offices of the yard under one roof, it is understood that the pay offices are not included and if the plan is approved, all paymasters will be located in what is now known as the administration building.

### Slight Fire at Washington Yard

A spontaneous combustion caused a fire loss of \$200 on the roof of the construction and repair building at Washington yard on Tuesday night.

### To Play at Newburyport

The baseball club of the U. S. S. North Carolina will play a team representing the American Order of Foresters at Newburyport on Decoration day.

## The Herald Hears

That the recent initiation at the high school was a success.

That the degree team appears to have got in bad.

That contrary to agreement some of the boys let it out.

That York Beach will have a very busy season.

That Jack Young with his auto delivery will add some class to that famous seaside resort.

That there seems to be some speed to the K. of C. slab man.

That Dover has declared war against store awnings and ordered them up seven feet from the sidewalk.

That it is said Joseph Sacco will apply for a hotel license at the North End.

That the storm of Tuesday night put some of the telephone wires out of business in the North country.

That another real estate deal will shortly be carried out in the North End district.

That B. F. Mesbridge has sold his property on Badger's stand to Mr. Andrews Brothers of Kittery.

That Chief Engineer Thomas W. Lane of Manchester has been elected first vice president of the Fire Chiefs Club of New England.

That the junk man is busy.

That some of them are keeping everybody busy in their hunt for old rags, etc.

That the Sons of Veterans of Dover have invited the survivors of the Kearsarge to that city on the occasion of their annual reunion, June 19.

## HAMPTON NEWS

Miss Emma Shelton of Brockton, Mass., one of the teachers in Brockton high school, spent a few days with her mother, Mrs. Shelton.

Mr. William Burns and daughter of Boston, Mass., spent Sunday with his mother, Mrs. John H. Burns.

Mr. Astor Lee of Lawrence and daughter, Carrie, and son arrived at their cottage at the beach.

Mr. Horn has opened his cottage at the beach.

Mrs. Kimball of Portsmouth is spending a few days at Echo cottage.

Mrs. O. Sterns had a party on Monday in honor of Priscilla Berry's birthday.

Mrs. Joseph Berry of Lynn, Mass., is visiting her granddaughter, Miss P. Berry at Echo.

The L and I Whist club was entertained by Mr. and Mrs. W. T. Ross on Friday night. The gentlemen's first prize was won by Mr. Ed. Janvin, the second by Mr. Langley. The ladies' first prize was won by Mrs. T. Holt and third prize by Mrs. Bryant. Ice cream, cake and punch were served.

Mr. and Mrs. E. E. Towle, Mrs. J. Bryant and Misses Morrill and Tapscott were guests.

Mrs. Fred Quinby has been visiting her parents in Rochester.

The Haverhill Whist club took dinner at "Whittier's" on Monday. After

## WHAT THE BOARD OF PUBLIC WORKS WANT

Money They Desire to Carry Out Their Plans

The board of public works has asked the committee on finance for the following appropriation:

For rubbish collection.....\$2,000  
Repair Sagamore bridge.....1,800  
Pine street sewer.....500  
Sidewalks.....1,800  
Playgrounds.....200  
To complete Islington street.....4,000

In connection with this the mayor has requested \$2,000 for the contingent department and \$3,000 for the health department.

For some time the finance committee and the public works board have been in conference on the matter and the matter will come before the council at the next meeting. It is also understood that the council will be requested to allow the bond issue of \$50,000 for the water works department.

### ATTENTION PYTHIANS

The members of Damon Lodge, No. 9, Knights of Pythias, will visit Union Lodge of North Hampton on Friday evening, leaving Market square at 7.05 by special car. Damon Lodge rank staff will confer the third rank. All members are cordially invited to accompany us on this visitation.

Per order,  
FRED SCHNEIDER, C. C.

### NOTICE

Program for Strawberry Bank Orange for Thursday evening:

Plano solo, Mrs. James.  
Reading, Miss Gardner.  
Vocal solo, Miss Orne.  
Reading, Mrs. McIntosh.  
Duet, Miss Herrick and Mr. Davis.  
Followed by an Observation Party.

Iver Johnson Bicycle, best wheel made today for \$20.00 to \$40.00, guaranteed for ten years, at W. F. Woods

## WE SUPPLY the best families in the city with our celebrated ICE CREAM

The PURE and above standard article.

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## BRIDGE ST. FOR SALE DOUBLE HOUSE

Rents for \$10 a side  
A Good Investment

## Butler & Marshall

Exclusive Agents.  
REAL ESTATE AND INSURANCE  
3 Market Street

## Paul's Sale Prices

Mrs. Potts' Irons  
Set of 3 Irons, handle and rest. Best quality, nickle trimmed. Worth \$1.25.

## Sale Price 69c Set

W. E. PAUL, Agt.  
Tel. 596 W 87 Market St.

## THURSDAY SPECIALS

Dollar Silk Waists 69c

Navy blue and brown waists of half silk fabric that wears well and washes perfectly. Made Dutch neck and short sleeves, with lace collar and cuffs

Special Tomorrow 69c each

Dollar White Skirts 69c

Petticoats of fine white cotton, medium close fitting with wide flounce of hamburg, fine tucks and dust ruffle, real dollar value

Special Tomorrow 69c each

THE BUSY STORE THAT GROWS **FOYE'S** 4 TO 8 MARKET SQUARE

## We are Sole Agents for the White Mountain REFRIGERATORS

## We are Showing our Full Line having just received a Full Car Load

This Refrigerator needs no praise from us. It is the best known, most widely used and most improved in the market.

## Enamel and White Stone Lined

## We are also Agents for the Eddy Refrigerators

## Portsmouth Furniture Co.,

The Leading House Furnishers

CORNER DEER AND VAUGHAN STREETS.

NOW IS THE TIME TO USE

## SPRAY PUMPS

WE HAVE A FINE LINE WITH THE FLUIDS TO GO WITH THEM.

## A. P. WENDELL & CO.,

"On The Square,"

PORTSMOUTH, N. H.

## HAPMTO N INN

HAMPTON BEACH, N. H.

Newly Fitted from Cellar to Attic

Everything Up-To-Date

Situated one hundred yards from the ocean, away from the noise and the dust, in the rear of the casino, overlooking the play ground. The most beautiful place on the Beach.

Open May 30th. Rooms \$1.00 up

FIRST CLASS CUISINE

SPECIALTIES:—Planked Steak, Planked Fish, Lobster Dinner

Come, and bring your appetite with you, we will do the rest

## J. F. LAMB, Proprietor